



# SEASON'S GREETINGS

**benedicts** of Belfast

## STARTER

### **\*Cream of Vegetable Soup (V)**

Served with penny loaf and Irish butter

### **\*Benedicts' Prawn Cocktail**

Cold water prawns, baby gem and Marie Rose sauce,  
served with penny loaf

### **Goat's Cheese Tart (V)**

Served with caramelised onions, linseed, pumpkin seed,  
sunflower seed and balsamic glaze

### **Benedicts' Chicken Spice Bag**

Chicken strips coated in garlic and chilli spices with pickled  
cabbage, basil & coriander oil and honey chilli dressing

## MAIN COURSE

### **\*County Antrim Turkey and Ham**

With sausage & sage stuffing, champ, honey & mustard  
chipolata sausages and festive roast gravy

### **\*28 Day Aged Sirloin Steak** (£8 supplement)

With champ, mushroom, tomato, tobacco onions  
and brandy peppercorn sauce

### **\*Salmon**

Salmon fillet served with herb crushed potatoes,  
winter greens and white wine cream

### **\*Benedicts' Peppered Chicken**

On a bed of champ, with tobacco onions  
and brandy peppercorn sauce

### **\*Butternut Squash Roast (V)**

Served with garlic sautéed potatoes, cranberry and vegan gravy

### SIDE ORDERS

All mains are served with a selection of sides  
Champ, Chips, Carrot & Parsnip, Brussel  
Sprouts, Salsa Potatoes, Garlic Potatoes

## DESSERT

### **Trio of Desserts**

Chef's Selection

### **\*Sticky Toffee Pudding**

With Benedicts' butterscotch sauce and vanilla ice cream

### **Vegan Chocolate Tart (V)**

With winter berry sorbet

A 10% discretionary service charge will be added to tables of 6 or more. This gratuity goes entirely to your waiters.

\*(GF) Can be altered to suit a gluten free diet. Food allergies and intolerances - if you have any special dietary requirements, please speak to our staff about ingredients in your meal when ordering.