

Christmas Menu 2026



To Start

*CREAM OF VEGETABLE SOUP (V)

Served with penny loaf and Irish butter

*BENEDICTS' PRAWN COCKTAIL

Cold water prawns, baby gem and Bloody Mary Marie Rose sauce, served with Irish bread

BAKED FETA 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 onions, peppers, basil & coriander oil and honey chilli dressing



Main Course

*COUNTY ANTRIM TURKEY & HAM

With sausage & sage stuffing, champ, chipolatas and festive roast gravy

*28 DAY AGED SIRLOIN STEAK (£8 SUPPLEMENT)

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

*BENEDICTS' PEPPERED CHICKEN

With champ, tobacco onions and whisky peppercorn sauce

*SALMON

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

*BUTTERNUT SQUASH ROAST (V)

Served with garlic sautéed potatoes, basil & coriander oil and balsamic

ALL MAINS
ARE SERVED
WITH CHEF'S
VEGETABLES
AND A
SELECTION
OF SIDES



Dessert

TRIO OF DESSERTS

Chef's Selection

*STICKY TOFFEE PUDDING

With Benedicts' butterscotch sauce and vanilla ice-cream

VEGAN LOTUS TIRAMISU (V)



LIQUEUR COFFEE

No room for dessert? Have a liqueur coffee of your choice instead

Tea & Coffee



*  can be altered to suit a gluten free diet

While we take every possible precaution to prevent cross-contamination in our kitchen, we cannot guarantee that any meal is completely free of allergens.

Please speak directly with us for further vegan dishes and other dietary requirements

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

Sample menu - may differ slightly subject to suppliers