

Christmas Menu 2018

To Start

* COUNTRY VEGETABLE BROTH (V)

Served with an oven baked roll

* GOAT'S CHEESE BRUSCHETTA (V)

Goat's cheese, rocket, sun-dried tomatoes, basil pesto, sourdough bruschetta, balsamic reduction

* CLASSIC PRAWN COCKTAIL

Atlantic prawns with Marie Rose sauce, mixed leaves and Guinness wheaten bread

GARLIC MUSHROOMS (V)

Button and chestnut mushrooms sautéed in garlic and white wine cream with parmesan shavings, balsamic reduction and toasted sourdough

* BENEDICTS' SALT 'N' CHILLI CHICKEN

Chicken breast strips coated in garlic and chilli spices, Asian salad, naan bread, sweet chilli and mayonnaise

Main Course

* COUNTY ANTRIM TURKEY AND HAM

Served with champ, stuffing, pig-in-blanket and Benedicts' signature gravy

* 28 DAY AGED 100Z SIRLOIN STEAK (£4 SUPPLEMENT)

With Champ, tobacco onions and brandy & peppercorn sauce

* BENEDICTS' PEPPERED CHICKEN

With champ, tobacco onions and brandy & peppercorn sauce

* HALF ROAST TERIYAKI DUCK

Served on a bed of noodles and wok fried vegetables

PAN FRIED SALMON

On a bed of herb crushed potatoes and spinach with chorizo cream

DEEP FRIED BRIE (V)

With walnut and sun-dried tomato salad and cranberry sauce

VEGAN NUT ROAST (V)

Served with champ and vegan gravy

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



Dessert

* STICKY TOFFEE CHRISTMAS PUDDING

With hot toffee sauce and vanilla ice cream

CHOCOLATE & ORANGE TORTE

With orange crunch ice cream, chocolate sauce & orange syrup

BAILEY'S CHEESECAKE

With espresso ice cream

SALTED CARAMEL AND CHOCOLATE TART

With vanilla fudge ice cream

* BENEDICTS' SUNDAE

Honeycomb ice cream, meringue, fresh berries, fresh cream
and chocolate & toffee sauce

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

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

