



STARTER

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

Served with an oven baked petit pain

***Garlic Mushrooms (V)**

In a garlic Parmesan cream sauce served on toasted sourdough, with truffle oil and Parmesan shavings

***Classic Prawn Cocktail**

Atlantic prawns with Marie Rose sauce, iceberg lettuce, sun-dried tomatoes, served with wheaten bread

Breaded Brie (V)

Classic golden crumbed Brie wedges with dressed leaves and festive cranberry & tomato relish

***Benedicts' Salt 'n' Chilli Chicken**

Chicken breast strips coated in garlic and chilli spices with Asian slaw, naan bread, basil & coriander oil and honey chilli dressing

MAIN COURSE

***County Antrim Turkey and Ham**

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

***28 Day Aged 10oz Sirloin Steak** (£5 supplement)

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

***Smoked Cod**

On a bed of champ, with crispy leeks and bacon & leek sauce

***Benedicts' Peppered Chicken**

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

Herb & Black Pepper Pork Loin

Mustard, herb & black pepper crusted pork loin with spring onion mash, apricot & sage stuffing and festive roast gravy

Vegan Nut Roast (V)

Served with champ 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 cheesecake with Chantilly cream, winter berry meringue with berry compote and chocolate brownie with chocolate sauce

Traditional Christmas Pudding Log

With chocolate crumble and brandy custard

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