

WINE & BRINE

XMAS PARTY MENU (8+)

DECEMBER 2023

Snacks (£9 supp)

Smoked salmon & clementine tartlet

Pigs head doughnut, smoked eel, malt vinegar

House sourdough, cheese & onion bread cultured butter

Crispy olives, goat's cheese

Starters

Parfait, stoned fruit chutney, celeriac

Roast squash, chestnut agnolotti (v)

Cured Glenarm salmon, citrus, jalapeño (supp £3)

Crispy crubeen, gribiche, cured egg yolk

Celeriac, mushroom, hazelnut, brown butter (v)

Mains

Butter poached turkey, leg ballotine, bread sauce, smoked bacon, cranberry

Slow cooked ox cheek, bourguignon garnish

Roast fillet of cod, Kilkeel crab dumpling

Indian spiced monkfish, masala, cucumber raita (supp £5)

Roast rump of lamb, W&B black pudding

Pot roasted pheasant, coq au vin garnish

Twice baked cheese soufflé, pear, hazelnut (v)

28 day dry aged sirloin, peppercorn sauce (supp £10)

(Includes selection of potatoes and vegetables)

Desserts

Miso caramel, puffed barley, vanilla

Cranberry Bakewell, baked rice pudding ice cream

Chocolate, hazelnut, vanilla

Clementine 'Arctic Roll', curd

Xmas spiced baba, sherry raisins, vanilla

Selection of Irish cheese & homemade biscuits (supp £5)

3 courses £50

- Please advise us of any allergies or dietary requirements upon arrival
- A discretionary 12% service charge is applied to all tables of 6 or more and is distributed entirely to the team