



THE

# NINETEEN HUNDRED

19

00

## CHRISTMAS DAY MENU

### SAVOURY TASTERS & CHAMPAGNE

A selection of savoury tasters and champagne served upon your arrival.

### STARTERS

Smoked Irish Salmon Terrine  
Celeriac Remoulade - Armagh Apple Butter  
Caramelised Fig

Whiskey Cold Cured Beef Carpaccio  
Pickled Carrot - Wholegrain Mustard Cream

Lobster, Crab & Dublin Bay Prawn Boudin  
Picked Fennel Salad - Lemon Caviar  
Chive Infusion

*Served with a selection of Homemade Breads, Clove & Honey Butter*

### SORBET

Pink Champagne and Elderflower Sorbet

### MAINS

Fillet of Sea Bass  
Roasted Artichoke Purée - Blackberry & Buckthorn Gel  
Fermented Blackberries - Toasted Hazelnuts

McKeown's Free-Range Turkey  
Free Range Turkey & Ham Roulade - Seasonal Stuffing  
Caramelised Onion Purée - Thyme Jus

Pan-fried Fillet of Beef Bourguignon  
Roast Garlic Mash - Bacon Lardons - Baby Onions

### DESSERT

#### Chef Noel's Grande Selection of Desserts

Traditional Bedford Christmas Pudding - Mulled Wine Ice Cream - Eggnog Custard  
Mixed Berry Pavlova - Cassis Sorbet & Chantilly Cream  
Armagh Apple Crumble - Christmas Pudding Ice Cream - Clove & Cinnamon Custard

OR

Selection of Northern Irish Cheeses  
Quince Jelly - Toasted Barmbrack



Tea & Coffee  
Mince Pies – Sweet Tasters

For full allergen information, or if you have any dietary requirements, please ask your server.



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