

Christmas Dinner Menu

3 COURSES ONLY £24.95

Available throughout
Christmas 2016

STARTERS

Homemade vegetable broth served with fresh crusty bread

Prawn cocktail served with crisp baby gem lettuce & tangy Marie Rose sauce

Pate Maison Homemade Chicken Liver Pate with winter berry compote served with fresh crusty bread

Classic Caesar Salad Crisp baby gem, lardons, croutons, parmesan in light house ranch dressing (v)

Bruschetta Pesto charred crostini, topped with red onion, garlic, tomato & basil concasse (v)

Tempura Chicken Strips lightly seasoned chicken served with salad & homemade sweet chilli dip

MAINS

Free Prosecco for your party!

Traditional County Antrim Carved Turkey & Baked Ham served with herb stuffing & rich roast gravy

Roast Prime Irish Sirloin of Beef served with Chasseur Sauce

Roast Supreme of Chicken served with Thyme scented red wine jus

Grilled Medallion of Pork Loin served with Whiskey, mushroom and bacon cream

(All above dishes served with chef's selection of Brittany mash, roast potatoes & fresh market vegetables)

Pan Seared fillet of Salmon served on rich basil infused spaghetti

Asian Vegetable Stir Fry served with tasty honey Chilli noodles (v)

10oz Sirloin cooked to your liking served with chunky chips & peppercorn sauce (£6 supplement)

DESSERTS

Traditional Christmas Pudding served with Brandy Crème

Fresh Fruit Pavlova served with Berry Coulis

Apple & Winter Berry Crumble served with crème Anglaise

Baileys Cheesecake served with a rich toffee sauce

Trio selection of ice creams served with Raspberry coulis

DEPOSIT OF £5.00 PER HEAD REQUIRED FOR ALL CHRISTMAS BOOKINGS.
BOOKINGS WILL NOT BE SECURED UNTIL THE DEPOSIT IS PAID.

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