

CHRISTMAS SET MENU

STARTERS	MAINS	DESSERT
<p>SOUP GA VA Tomato and lentil</p> <p>PARFAIT Chicken liver parfait, wheaten bread, onion chutney</p> <p>GOAT'S CHEESE TART VA Goat's cheese tart topped with baked figs, with pickled beetroot and hazelnut salad</p> <p>CHICKEN CAESAR SALAD GA Chargrilled chicken breast, crispy Parma ham crumb, croutons and Parmesan</p>	<p>TURKEY ROULADE Stuffed and wrapped in streaky bacon and served with chipolatas, mash, roast potatoes, seasonal vegetables, cranberry and gravy</p> <p>SLOW COOKED IRISH DAUBE OF BEEF GA Bourguignon jus with mash and greens</p> <p>VEGETABLE FILO PARCEL Portobello mushroom, chestnuts and brie baked in filo pastry served with mash, roast potatoes, seasonal vegetables</p> <p>SALMON WELLINGTON In puff pastry with spinach, chorizo breadcrumb served with seasonal greens and beurre blanc sauce</p> <p>8OZ FILLET STEAK GA Served with pepper sauce, roasted mushroom and tomato, hand cut chips (£10 supplement)</p>	<p>STICKY TOFFEE PUDDING Served with vanilla ice cream and butterscotch sauce</p> <p>PROFITEROLES Served with chocolate sauce and fresh cream</p> <p>CHRISTMAS PUDDING Served with brandy custard and vanilla ice cream</p> <p>CHOCOLATE BROWNIE VA GA Served with vanilla ice cream and chocolate sauce</p>

MONDAY - SUNDAY | £45 PER PERSON

Available from Thursday 27th November 2025

Menu may be subject to change. GA denotes Gluten Adaptable. VA denotes Vegan Adaptable.

Terms & Conditions

Other dietary requirements can be accommodated with advance notice. A discretionary service charge of 10% will be added to all bills for parties of 6 or more. A non-refundable deposit of £20 applies to all bookings of 6 or more. Management have the right to refuse admission.

For further information please contact our Christmas Co-ordinators on 028 9026 2710 or christmas@themerchanthotel.com