

New Years Eve

SERVED 12 NOON TO 8:30PM | £45

Appetisers

Soup of the Day

Homemade Soup, Herb Infused Oil, Bread * (V) (DF) (VEGAN)

Warm Medallion Of Goats Cheese Salad

Fresh Leaves, Bacon, Smoked Beetroot, Butternut Squash, Balsamic Glaze, Tomatos, Onions * (V) (DF) (GF) (VEGAN)

Honey Chilli Chicken

Grilled Chicken Strips, Asian Spices with Homemade Sweet Chilli Sauce (GF)

Pork Belly Roulade

Crunchy Cabbage, Apple Slaw (GF)

Battered White Fish

Light Battered Cod, Lemon, Garlic Sauce, Fresh Cucumber and Chilli Salad (GF)

Smoked Salmon and Prawn Marie Rose

Tossed Salad with Wheaten Bread

Mains

10oz Sirloin Steak (£10.00 Supplement)

Grilled Tomato, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)

Roast Lamp Chops

Garlic and Rosemary Roasted, Medley of Vegetables, Creamy Mashed Potatoes Cafe de Paris Butter (GF)

McAllisters Festive Roast

Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy

Peppered Chicken Supreme

Oven baked Supreme of Chicken, Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

Grilled Fillet Of Salmon

Roasted Baby Potatoes, Winter Greens, Petit Pois, Roasted Red Pepper Sauce (GF)

Sous Vide Breast of Duck

Sweet Potato Fondant, Sauteed Vegetables, Rich Pan Jus (GF)

Vegan Wellington

Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)

Side Dishes £4.50

- Tossed Salad

Boiled Rice

Sweet Potato Fries

Double Cooked Chips

Skinny Fries

Garlic Fries
- Baby Potatoes

Scallion Mash

Mashed Potatoes

Homemade Onion Rings

Roasted Vegetables

Sauces £3.00

- Peppercorn Sauce

Bushmills Sauce

Gravy

Blue Cheese Cream

Garlic Butter

White Wine

Desserts

Traditional Christmas Pudding

Brandy Sauce, Cinnamon Ice Cream, Poached Pear

Pavlova Sphere

Meringue Sphere Served, Seasonal Fruits, Whipped Cream, Homemade Coulis

Classic Crème Brûlée

Rich Creamy Creme Brûlée, Summer Fruit, Viennese Biscuit

Mango and White Chocolate Cheesecake

Layers of Mango Puree, White Chocolate Cheese, Thin Biscuit Base, Berry Coulis

Banana Split

Caramelised Banana, Mascarpone Cream, Caramelised Popcorn, Chocolate Ice-Cream

Skillet Apple Pie

Apples Tossed in Cinnamon and Sugar Served in a Cast Iron Skillet topped with Ice-Cream

Double Chocolate Delice

Two layers of Chocolate, Caramel Tuile

Sticky Toffee Pudding

Butterscotch Sauce, Ice-Cream

Vegan Chocolate Cake

Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

- Espresso

Americano

Cappuccino

Flat White

Caffè Latte

Caffè Mocha

Hot Chocolate

Tea
- £3.00

£3.00

£3.80

£3.80

£3.80

£3.80

£3.80

£3.00

Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick....



Any Food Allergies please notify your server

Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free please contact your server for details

(DF) Dairy Free (V) Vegetarian Option * Dietary Adjustment Available



Allergen Information