

Mourne Ramblers – Sunday 3rd December 2023 @ 6.00pm



DINNER £32.00 per person

Require £10pp Deposit

Require Pre-Order

Festive Menu

--ooOoo--

Roast Butternut Squash & Sweet Potato Soup
Topped with toasted seeds & served with a crusty roll

Chilled Mixed Melon Pearls
Winterberry compote & zesty lemon sorbet

Chicken Liver Parfait
Toasted brioche, apricot & grape mustard

Marty Johnston's Hot Smoked Salmon
Horseradish crème fraîche, pickled cucumber & Guinness wheaten

Crispy Pork Belly Bites
Pickled apple puree

--ooOoo--

Roast Co Down Turkey & Ham
Traditional herb & onion stuffing, rich turkey gravy, chipolatas

Slow Braised Blade of Beef
Carrot puree, kale crisp, bone marrow crumb, red wine gravy

Pan Fried Salmon
Buttered greens, pea puree, white wine velouté

Triple Cooked Pork Belly
Cauliflower, Kellys black pudding & golden raisin jus

Roast Butternut Squash Risotto (Vegetarian)
Parsnip crisps & rocket

Roast Celeriac (Vegan)
Wild Mushroom, Hazelnut & Black Garlic

--ooOoo--

Assiette of Christmas Desserts
Freshly Brewed Tea or Ground Coffee

(All the above can be GF/Coeliac - as long as stated with the Pre-Order)