



THE CHARLEMONT ARMS HOTEL

Christmas Menu

STARTERS

Chefs Freshly Prepared Soup with Crispy Bread Roll (V)

Chicken Liver Pate laced with Scotch Whiskey with Red onion Jam and Brioche

Cold Water Prawns with Smoked Salmon served on House Wheaten and Marie Rose Sauce

Breaded Local Mushrooms with dressed leaves and Aioli (V)

MAINS

Traditional Stuffed Roast Co Antrim Turkey Breast, Honey Glazed Sprott's Gammon, Chipolata, Gravy and Cranberry Sauce

Slow Cooked Roast Beef with Gravy and Yorkshire Pudding

Grilled Salmon Fillet with Red Pesto Cream and Winter Vegetables

Local Farmed Vegetables in Cumin Garam Masala Cream Crumble with chunky Fries and Garnish (V)

Char Grilled 10oz Sirloin Steak with Garden Peas, French Fried Onions, Charlemont Chips and Peppered Sauce **

Served with a selection of Seasonal Vegetables and Potatoes

DESSERTS

Christmas Plum Pudding with Brandy Sauce

Traditional Sherry Trifle

Homemade Cheesecake with Whipped Cream

Warm Chocolate Gateaux with Vanilla Ice Cream

TO FINISH

Freshly Brewed Tea or Filter Coffee

Two Courses Lunch £25.95 Two Courses Dinner £29.95
Three Courses Lunch £ 28.95 Three Courses Dinner £34.95
Prices Include tea or coffee **denotes supplement £7.00

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