

PRIVATE DINING MENUS

SUNDAY ROAST

Available Sunday 11am - 4pm

Add a selection of canapés for you and your guests upon arrival

2 COURSES

MAINS

Roast Chicken £45

Roast Lamb £50

Roast Beef £55

Served with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

DESSERT

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

3 COURSES

STARTER

Prawn Cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes, herb crouton and Marie Rose sauce

MAINS

Roast Chicken £55

Roast Lamb £60

Roast Beef £65

Served with Yorkshire pudding, Irish stuffing, rosemary roast potatoes, heritage carrots and buttered greens finished with red wine gravy

DESSERT

Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

Selection of Cheeses 6.50 per person

with Ballylisk oat crackers, grapes, and burren balsamic chutney

Salted Caramel Chocolate Truffles (V) 2.95 per person

With a liquid caramel centre

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.