

EST

Jenny Watts

1780

Christmas Dinner 2026

3 courses £39

STARTERS

SEASONAL SOUP ^{VN}

Classic vegetable broth, served with homemade wheaten bread.

DEEP-FRIED BRIE ^V

Served with dressed leaves and fig relish.

CHRISTMAS CHICKEN WINGS ^{GA}

Crispy chicken wings with a BBQ and cranberry glaze.

POACHED & PICKLED PEAR SALAD ^{V, GA}

With blue cheese and toasted walnuts.

CLASSIC PRAWN COCKTAIL

Served with homemade wheaten bread.

MELON ^{GA}

With cured ham, toasted pine nuts and balsamic drizzle.

MAINS

TRADITIONAL ROAST STUFFED COUNTY ANTRIM TURKEY & HAM ^{GA}

Chipolatas, cranberry sauce, creamy mash, roast potatoes, chef's gravy and seasonal vegetables.

SLOW ROAST EYE OF SILVERSIDE ^{GA}

Yorkshire pudding, creamy mash, roast potato, chef's gravy and seasonal vegetables.

WILD MUSHROOM RISOTTO ^V

Creamy mushroom risotto served with toasted sourdough.

ROAST STUFFED PEPPERS ^V

With spiced couscous and goat's cheese, served with a seasonal leaf salad.

PAN-FRIED SEABASS

Served with deep-fried fishcake and pea & bacon cream sauce.

MCKEOWN'S DEEP-FRIED FILLET OF COD ^{GA}

Served with mushy peas, fresh tartare sauce, lemon and hand-cut chunky chips.

DESSERTS

CLASSIC CHRISTMAS PUDDING ^V

With Ice Cream.

WARM PEAR & APPLE TART ^V

with Vanilla Ice Cream.

STICKY TOFFEE PUDDING ^V

With Butterscotch Sauce.

LEMON & LIME POSSET ^{V, GA}

With Homemade Shortbread.

CHEESE & BISCUITS**FRESH FRUIT PAVLOVA**

ALLERGENS | Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

GA | GA denotes gluten alternative dishes.

V | V denotes vegetarian dishes.

VN | VN denotes vegan dishes.

A DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 8 OR MORE WILL BE ADDED TO OUR BILL.



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