



STORMONT  
HOTEL

LA SCALA  
GROUP DINING



# Group Dining

For parties of 15 people or more

## TO START

<b>Seasonal Soup of the Day</b> Served with a signature Hastings homemade wheaten scone	<b>£8</b>
<b>Stormont Caesar Salad</b> Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan and homemade Caesar salad dressing	<b>£9</b>
<b>Wild Mushroom Arancini</b> Warm cheesy mushroom & risotto balls filled with Gouda & Parmesan and wild mushrooms served with a truffle aioli	<b>£9</b>

## MAINS

<b>Chicken Bhuna</b> Marinated Irish chicken, stir fried Asian vegetables, cooked in lightly spiced & fragrant bhuna masala and garnished with fresh coriander, served with basmati rice and warm garlic & coriander naan	<b>£22</b>
<b>Baked Cod</b> North Atlantic cod marinated in homemade pesto with a tomato & butter bean stew finished with a light basil cream and served with roasted baby potatoes	<b>£24</b>
<b>Pork Belly</b> Asian spiced pork belly, fondant potato, curried cauliflower purée, crispy hens egg and curry cream	<b>£22</b>
<b>Vegetable Bhuna</b> Butternut squash, pak choi, green peppers, spinach & onions in a fragrant bhuna masala sauce served with basmati rice & garlic coriander naan	<b>£19</b>

## DESSERT

<b>Warm Chocolate Sponge Cake</b> Served with Ben's toffee caramel ice cream and chocolate sauce	<b>£9</b>
<b>Tipsy Tiramisu</b> Layered sponge soaked in coffee & Bushmills whiskey with whipped vanilla mascarpone	<b>£9</b>
<b>Orange and Honey Cheesecake</b> With a ginger nut biscuit base, garnished with honeycomb	<b>£9</b>

**A 10% discretionary service charge will be applied**

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.