



# STORMONT

HOTEL



# 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>£10</b>
<b>Warm Roman Sourdough Bread</b> Served with pesto, marinara sauce, olive oil and balsamic dip	<b>£8</b>

## MAINS

<b>Lisdergan Gourmet Burger</b> 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, tomato relish and triple cooked chips	<b>£20</b>
<i>Add smoked Applewood cheddar, Kearney blue cheese, Grant's dry-cured bacon, or 2 onion rings</i>	<b>£3 each or 3 for £6</b>
<b>Fish &amp; Chips</b> Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips	<b>£20</b>
<b>Irish Chicken Supreme</b> Marinated Irish chicken, roasted and served with an apple & Brie croquette potato, pea purée, and cider jus	<b>£22</b>
<b>Vegetable Balti</b> Butternut squash, pak choy, green peppers, and spinach marinated in fragrant spices, sautéed and served in a rich smoky tomato sauce. Accompanied by basmati rice and garlic coriander naan bread	<b>£19</b>

## DESSERT

<b>Belgian Chocolate Torte</b> With Muine Glas honeycomb ice cream	<b>£9</b>
<b>Lemon &amp; Blackberry Eton Mess</b> Served with Erin Grove lemon curd, meringue shards, blackberry purée	<b>£9</b>
<b>Elderflower &amp; Summer Berry Crème Brûlée</b> A rich, creamy brûlée sweetened with summer berries and elderflower, served with white chocolate shortbread biscuit	<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.