# IASCALA FESTIVE DINING





# 2 COURSE £38 3 COURSE FOR £48 INCLUDES TEA & COFFEE

#### **STARTERS**

#### **Curried Carrot & Parsnip Soup**

Served with a Hastings Signature Wheaten Scone

#### **Stormont Prawn Cocktail**

Lightly Spiced, Creamy Marie Rose Sauce, Avocado & Clement Egg Salad with Baby Greens

## **Grilled Goat's Cheese with Cranberry Dressing**

Served with Granny Smith apples, Belgian Endive & Candied Pecans

#### MAINS

## **Lisdergan Turkey Roulade**

Sautéed Brussel Sprouts & Smoked Bacon, Creamy Mash Potato, Honey Glazed Carrots, Duck Fat Roasties & Cranberry Sauce & Traditional Gravy

#### Caramelised Leek & Celeriac Pie

Pan Fried Celeriac & Leeks in a Fragrant Garlic & Onion Cream Sauce baked in a Crispy Pastry Case & Roasted Onion Jus

#### Bushmills Whiskey & Waggledance Honey-Glazed Ham

Served with Roasted Sweet Potatoes & Creamy Parsley Sauce

#### DESSERT

# **Warm Christmas Pudding**

Brandy Cream Sauce

# **Black Forest Christmas Fool**

Served with Dark Chocolate, Cherries, Rich Christmas cake & Chantilly Cream

# A 10% discretionary service charge will be applied

Diners with allergies or dietary requirements should consult their server. We offer gluten-sensitive options but are not a gluten-free kitchen.