



STORMONT

HOTEL





Group Dining

For parties of 15 people or more

TO START

Seasonal Soup of the Day Hastings Homemade Wheaten Scone	£9
Stormont Caesar Salad Baby Gem Lettuce, Grant's Dry-Cured Bacon, Garlic Croutons, Parmesan, Boiled Egg, Tapenade, and Homemade Caesar Dressing	£11
Belfast Rarebit Vintage Irish Cheddar Cheese Sauce with Belfast Ale, Grilled on Irwin's Stout Wholegrain Soda Bread	£10

MAINS

Lisdergan Gourmet Burger The Coyagh Farm Butchers Beef Burger Zac's Brioche Bap with Extra Mature Cheddar, Lettuce, Tomato, Diced Onion and Gherkin <i>Choice of Chunky Chips or Seasoned Skinny Fries</i>	£22
Fish & Chips Lightly Battered Fish, Homemade Tartar Sauce, Mushy Peas, and Lemon-Dill Mayonnaise <i>Choice of Chunky Chips or Seasoned Skinny Fries</i>	£22
Add: Smoked Applewood Cheddar, Cashel Blue Cheese, Grant's Sugar Pit Streaky Bacon, or Two Onion Rings	£3 each or 3 for £8
Castleview Chicken Supreme Rockvale Irish Chicken Supreme, served with a Dromona Cheddar Cheese and Grant's Gammon Bonbon and Hasselback Potatoes. Finished with a Creamy White Wine Sauce	£25
Vegetable Balti Comber Carrots, Potatoes, and Cauliflower, braised in Clandeboye Yoghurt, Cashews, Caramelised Onions, and Aromatic Spices. Served with Basmati Rice and Garlic Coriander Naan Bread	£21

DESSERT

Mango & Coconut Crème Brûlée Creamy Coconut, Sweet Mango, Caramelised Pineapple and Mint Salsa	£10
Dark Chocolate Ganache Creamy Belgian Dark Chocolate, Homemade Shortbread and Hazelnut Brittle	£10
Classic Meringue Nest Ben's Vanilla Bourbon Ice Cream, Amarena Cherries, Orange Balsamic Syrup	£10

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.