

LA SCALA
FESTIVE DINING



STORMONT
HOTEL

LA SCALA

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2 COURSE £40
3 COURSE FOR £50
INCLUDES TEA & COFFEE

STARTERS

Curried Carrot & Parsnip Soup
Hastings Signature Wheaten Scone

Stormont Prawn Cocktail
Lightly Spiced, Creamy Marie Rose Sauce, Avocado & Clements' Egg Salad
with Baby Greens

Grilled Goat's Cheese with Cranberry Dressing
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

Roasted Butternut Squash & Leek Pie
Oven-Roasted Butternut Squash and Sautéed Leeks in a Fragrant Garlic
and Onion Plant-Based Sauce, baked in a Flaky Pastry Case and served with
Crispy Brussels Sprouts and a Rich Onion Jus

Bushmills Whiskey & Waggledance Honey-Glazed Ham Steak
Sweet Potato Fondant and Creamy Parsley Sauce, garnished with
a Clements' Fried Egg

DESSERT

Warm Christmas Pudding
Brandy Cream Sauce

Black Forest Christmas Fool
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.