



THE DOYEN

CHRISTMAS MENU

STARTERS

Honey & Thyme Roasted Root Vegetable Soup (V)
Farmhouse wheaten bread, Irish sea salt butter

Honey Baked Goats Cheese & Beetroot Tart (V)
Pickled cranberries, aged balsamic vinegar, compressed red wine apples, wild rocket

Salt & Chilli Crispy Chicken Strips
Salt baked pineapple & chilli salsa, watercress, curry ketchup

Thai Spiced Haddock & Salmon Fishcake
Lime cured onions, tartar sauce, baby gem & sun-dried tomato salad

MAINS

Roast County Down Turkey and Ham
Sage stuffing, chipolatas, thyme gravy

Slow Roasted Irish Beef
Brandy & green peppercorn sauce, Yorkshire pudding

Pan Fried Cod
Crispy capers, buttered spinach, Champagne & dill velouté

All served with chefs' selection of seasonal vegetables and potatoes

Roast Butternut Squash & Red Lentil Dhal (VE)
Roasted pumpkin seeds, tenderstem broccoli, green beans, chargrilled sourdough

DESSERTS

The Doyen Assiette
Trio of seasonal desserts, wild berry coulis, fresh winter berries

Weekend Party Nights with DJ £45.00 | Private Midweek with DJ £40 (minimum 50 covers)
Sunday - Thursday 2 Course £28.50 • 3 course £32.50 | Friday/Saturday 3 Course Only £39.50

(V) - Vegetarian. (VE) - Vegan. For Vegan and Gluten Free options, please ask a member of staff to advise.
Food Allergies and Intolerances: When placing your order, please speak to our staff about the ingredients used in your meal.
Please be advised that food allergens are handled in the kitchen.
In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

MERRY CHRISTMAS

