

Christmas Menu

-Starters-

Roast parsnip & apple soup, rosemary croutons, crisp pancetta 6.5

Comber beetroot terrine, goat's cheese, golden apple puree, basil oil, hazelnut crumb 8.75

Venison ravioli, cavolo nero, fresh thyme,
Norwegian aquavit laced wild blueberries, rich venison broth 9.75

Lough Neagh Eel, ginger potato salad, watercress, yuzu mayo, crispy salmon skin 10.

Golden risotto, saffron, golden raisins infused with Maderia and Marsala, parmesan, gold leaf 8.75

-Mains-

Crispy spring roll pastry wrapped salmon, orange, fennel, lime leaf broth,
steamed pak choi, fennel and coriander leaves 17.75

Roast turkey breast with chipolatas, homemade cranberry chutney, crispy sage, chestnuts,
Brussels sprouts, simple mash, homemade turkey jus 21.

Char grilled Irish lamb rump, potato, celeriac, parsnip gratin,
braised Savoy cabbage, ras el hanout, red wine jus 20.75

28 day dry aged rib-eye steak, chunky triple cooked chips, celeriac, black truffle puree,
Vin de Marchand sauce or house béarnaise butter 29.75

Roast cauliflower, pearl barley, wild mushroom, homemade apple vinegar,
Smoked Gubbeen cheese, fresh thyme 15.5

-Desserts-

Warm apple & cinnamon crumble homemade vanilla ice cream 7.5

Chocolate truffle cake, crystallised violet dust, raspberry ice cream, raspberry clotted cream 8.5

Eggnog panna cotta, pannetone, apricot coulis, crushed pistachio 7.5

Christmas pudding, brandy crème Anglaise 7.5

Selection of French and Irish cheese, Comber rhubarb compote 9.5

All dishes may contain nuts, please advise your server of any allergies or intolerance

A discretionary 10% will be added to parties of 6 or more



Fontana