



3 COURSE FESTIVE LUNCHES

£40
pp

Served 12-3.30pm in the
Oak Room Restaurant

STARTERS

- Butternut Squash Soup**
Roast Chestnut - Truffle Crème Fraiche
- Grants Pork Terrine**
Apricot- Sage - Pecan - Celeriac Remoulade
- Treacle Cured Salmon**
Sweet Oat Crumb - Pickled Beetroot
Horseradish
- Dart Mountain Carraig Ban Goats Cheese Tart**
Pear - Chicory - Hazelnuts
Grain Mustard Vinaigrette (Vegetarian)
- Quinoa (Vegan)**
Pomegranate - Orange - Pistachio
Candied Pumpkin Seeds - Citrus Dressing

MAINS

- Roast Turkey**
Pork - Apricot Stuffing - Crisp Gammon
Cranberry - Pan Gravy
- Daube Of Beef**
Parsnip Puree - Guinness & Treacle Braising Jus
- Roast Pork Belly**
Burnt Apple - Puffed Crackling
Grain Mustard Jus
- Pan Roast Salmon Fillet**
Leek - Crab-Tarragon - Butter Sauce
- Mushroom (Vegetarian)**
Lentil - Cranberry - Chestnut Nut Roast
- Baked Celeriac Terrine (Vegan)**
Kale -Squash - Crisp Parsnip
(all served with Potato Gratin - Creamed Potato
and seasonal vegetables)

DESSERTS

- Traditional Christmas Pudding**
Brandy Cream
- Mulled Wine Crème Brulee**
- Omagh Apple Crumble**
Brown Butter Crumb
Vanilla - Almond
- Chocolate Delice**
Hazelnut Praline
Ice Cream
- Vegan Christmas Pudding**
- Selection of Muine Glas**
Ice Cream & Sorbets



EBRINGTON CHRISTMAS COCKTAILS - £11

- Mistletoe Cocoa**
Kahlua, Creme de Menthe,
Hot Chocolate
- Nutty Nightcap**
Baileys, Cinnamon Syrup,
Frangelico Liqueur
- Cranberry Ginger Sour**
Whiskey, Ginger Syrup,
Cranberry Juice, Lime



Pre-booking essential
Pre-order required for parties over 10 Guests.
12 November - 30 December