

CHRISTMAS DINNER MENU

£39.00

Pre-Dinner Glass Of Christmas Punch
(Alcoholic Or Non Alcoholic)

CURRIED PARSNIP AND APPLE SOUP

CHICKEN PARFAIT

Rich Smooth And Delicious. Made With Lashings Of Brandy, Port
And Cream & Served With Joyce's Toasted Soda Bread

CHILLI PRAWN CAKES

Ardglass Prawn, Chilli, Coriander And Ginger Cakes With A
Zingy Fresh Chilli Dipping Sauce

TURKEY BREAST FILO CRACKERS

Turkey breast smothered in a creamy white wine & mushroom sauce
encased in crispy filo pastry. Served with Creamy Champ and
almond and bacon Brussel sprouts

CONFIT DUCK LEG

Slowly Cooked then flashed under a hot grill to crisp the skin
Served with butternut squash and sweet potato mash
and a Fresh sweet Chilli Sauce

SLOW COOKED BLADE OF BEEF

28 day aged Blade of beef from Quails award winning butchers
marinated overnight then slow cooked in red wine, star Anise,
smoked bacon and bay leaves until it is meltingly succulent

CHOCOLATE MERINGUE YULETIDE LOG WITH
CHOCOLATE LIQUOR MACERATED CHERRY FILLING
OR

STICKY CHRISTMAS TOFFEE PUDDING SERVED WITH
HOME MADE ICE CREAM

TEA OR COFFEE

Served With Almond Macaroon Mince Pies

NIGHT CAP - Joyce's Damson Gin

If You Have Any Food
Allergies Or Intolerances
Please Let Joyce Know
We Can Offer Gluten And
Dairy Free Options