

THE BOWERY

CHRISTMAS PARTY MENU

2 COURSE £25 | 3 COURSE £30

STARTERS

GOAT'S CHEESE, HONEYCOMB & BURNT ONION MOUSSE FINE TART (V)

HAM HOCK CROQUETTES

Pea Velouté, Smoked Bacon, Watercress Salad

TRADITIONAL FARMHOUSE VEGETABLE BROTH (VO)

Mini Guinness Wheaten

FOREST MUSHROOM & SAGE RISOTTO (VG)

Roasted Hazelnuts

CHICKEN LIVER PARFAIT

Pear Chutney, Blue Cheese Crumb, Toasted Sourdough

MAINS

CHICKEN SUPREME

Black Garlic, Mushrooms, Charred Baby Leek, Potato Gratin, Jus

TRADITIONAL ROAST COUNTY ANTRIM TURKEY & SHAVED HONEY GLAZED HAM

All The Trimmings, Apricot & Sage Stuffing, Cranberry Gravy

SALMON FILLET

Chilli Prawns, Crushed New Potatoes, Buttered Greens, Capers Butter

100Z DRY AGED SIRLOIN (£5 Supplement)

Slow Roast Plum Tomatoes, Tobacco Onions, Chunky Chips, Peppercorn Sauce

VEGAN NUT ROAST (VG)

All The Trimmings

DESSERTS

SWEET TRIO

Apple & Blackberry Crumble | Sherry Trifle | Vanilla Cheesecake with Mulled Winter Berry Compote

CHEESE BOARD (£3 Supplement)

Chutney, Grapes, Crackers

Vegan Dessert available on request

Vegan (VG) Vegan Option Available (VO) Vegetarian (V)

Please notify us of any allergies or dietary requirements when ordering. A discretionary service charge of 10% will be applied to tables of 6 or more.