

THE NINES

PUBLIC BAR · RESTAURANT & BOUTIQUE HOTEL

2 Courses
£28

3 Courses
£35

CHRISTMAS

Set Menu

STARTERS

Roast Parsnip Soup (GFA, CD)

Served with apple relish, curry oil & sourdough

Chicken Liver Parfait (CFA, CD)

Served with fig chutney, toasted brioche

Portavogie Prawn Salad (GFA)

Marie rose, tomato salsa, baby gem, avocado, wheaten bread

Tempura Broccoli Tender Stem (V, VG, GFA)

Served with cranberry mayo & chilli oil

Grilled Goats Cheese (CN, GFA, VG, CD)

Served with Pico de Galo, fig jam, sourdough, toasted pecans, carrot ribbons

MAINS

Turkey & Ham (GFA, CD)

Served with sage stuffing, chipolatas, gravy

Slow Roasted Beef Cheek (GFA)

Served with crispy carrots & braising juices

Slow Rare Roasted Sirloin of Foyle Beef (GFA)

Served with Yorkshire pudding & gravy

Pan Seared Seabass (GF, CD)

Served with broccoli stems, lemon beurre blanc

Chargrilled Lisderg Lamb Rump (CD, GFA)

Sauté savoy, gravy

Wild Mushroom Stroganoff (V, VG, GF, CD)

Served with capers, whiskey crème fraise & steamed basmati

All main courses served with crushed carrot, celeriac puree, roast potato, seasonal vegetable and pot of gravy

DESSERTS

Christmas Pudding (VG, CN, CD)

Served with brandy custard

Chocolate Brownie Cheesecake (CD)

Served with vanilla ice, chocolate popping candy

Salted Caramel Roulade (V, CD, GF, CN)

Served with gingerbread ice cream, hazelnut brasiliense

Ice Cream Selection (CD)

See your server for flavours

Please let a team member know if you have a dietary preference or food allergy we should be aware of for the preparation of your food.

(V) - Vegan (VG) - Vegetarian (GFA) - Gluten Free Available (GF) - Gluten Free (CN) - Contains Nuts (CD) - Contains Dairy