

CHRISTMAS DINING

STARTERS & LIGHTER BITES

Parsnip & apple soup £9 (GFA, CD, VG)
Chive oil, toasted sourdough

Crispy panko brie £10 (VG, CD)
Spiced cranberry jam, hot honey

Chicken liver parfait pot £12 (GFA, CD)
Fig & port chutney, toasted brioche

Portavogie prawn cocktail £13 (GFA)
Spiced Marie rose, tomato salsa, shredded gem

Sticky chilli cauliflower bites £10 (V, CN, GF)
Black garlic mayo, peanut rayu

FESTIVE ROASTS

Antrim turkey and ham £27 (CD)
Sage and onion stuffing, chipolatas, gravy

Slow roasted sirloin of Irish beef £29 (GFA)
Yorkshire pudding, gravy (pink or well done)

Whiskey cured roasted Glenarm salmon £28 (CD, GF)
Tenderstem broccoli, Champagne and chive velouté

Slow roast Angus beef cheek £27 (GF)
Buttered kale, red wine jus

Pan seared Ailsbury duck breast £28 (GF)
Roasted beetroot, jus gras

Vegetarian chestnut roast £21 (CD, CN, GFA, VG)
Vegetable gravy, Yorkshire pudding

All festive roasts served with crushed carrots, celeriac puree, roast potato, creamy mash, cauliflower cheese, seasonal vegetables and pot of gravy.

DESSERTS

Warm chocolate brownie £9 (V)
Raspberry sorbet, honeycomb

Banoffee pie £9 (CD, CN)
Fresh cream, hazelnut crunch

Christmas pudding £9 (CD)
Brandy sauce, winter berries

Sicilian lemon roulade £9 (CN, CD, GF)
Vanilla ice cream, lemon curd

Assorted ice cream £9 (GF, CD)

2
Courses

£34

3
Courses

£40

THE NINES

PUBLIC BAR · RESTAURANT & BOUTIQUE HOTEL

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

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.



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