

CHRISTMAS PARTY DINNER MENU 2019

FIRST COURSE

Spiced Lentil & Vegetable Soup
with Guinness wheaten bread

SECOND COURSE

Smoked Chicken Caesar Salad
with baby gem, bacon lardons, croutons & Parmesan shavings

Spicy Firecracker Chicken
Asian marinated & lightly battered then tossed in a spicy chilli sauce,
served on mixed leaves

Prawn Cocktail
Succulent Prawns tossed in Marie Rose sauce with Guinness wheaten & mixed leaves

Cheesy Garlic Wheaten Bread

MAIN COURSES

Traditional Co Antrim Roast Turkey & Ham
with sage & onion stuffing, chipolatas and rich pan gravy

Herb Crusted Salmon Fillet
with dill cream

8oz Roast Sirloin of Beef
with a mushroom & peppercorn sauce, Yorkshire pudding

Pork Tenderloin
with herb & onion stuffing, apple & cider gravy
Served with creamy mash, roasted potatoes, brussel sprouts & crushed root vegetables

DESSERT TRIO PLATE

**Christmas Pudding with Brandy Sauce, Lemon Curd Tartlet,
Orange Cream Profiteroles with Chocolate Sauce**

Three Courses plus Tea or Filter Coffee

Dinner £30 per person

For Vegetarian &
Special Dietary options,
please visit the
menus page on
our website

A completed booking form and deposit must be submitted before your reservation can be guaranteed. Booking forms & a copy of our terms & conditions are available on our website. www.primrosebar.co.uk/christmas