

ESTD.



1810

THE MORNING STAR

STARTERS

Spiced Parsnip and Apple Soup (v)
homemade sea salt & rosemary focaccia

Smoked Salmon & Dill Tart
filo pastry parcel, homegrown horseradish

Kearns Chicken Liver Parfait
caramelised onion chutney, toasted sourdough

Turkey & Stuffing Bonbon
Crispy Prosciutto, Cranberry Mayonnaise

MAIN COURSE

Traditional Roast Turkey & Honey Glazed Ham
sage & onion stuffing, beef fat roast potatoes, roasted seasonal root vegetables, maple glazed brussel sprouts, red wine gravy

Slow Cooked Venison Pie
colcannon mash, crispy shallots, red cabbage, blackcurrant & red wine jus

Roasted Root Vegetable & Sage Wellington (v)
mash, red cabbage, red wine gravy

Herb Crusted Organic Salmon
sautéed smoked bacon & prawn, creamy mash, green beans, caper & lemon gremolata

10oz Sirloin Steak (£5 Supplement)
Beer Battered Onion, Confit Tomato, Hand Cut Chips & Pepper Sauce

DESSERTS

Traditional Christmas Pudding
Creme Anglaise

Trio of Irish Cheese
Caramelised Red Onion Chutney, Crackers

Gingerbread Cheesecake
Homemade Rum & Raisin Ice Cream

Irish Stout Sticky Toffee Pudding
Vanilla Ice Cream, Homemade Praline, Hot Butterscotch Sauce

PRE ORDER

THANKS AGAIN FOR YOUR BOOKING WITH US FOR YOUR CHRISTMAS PARTY. PLEASE FILL OUT AND RETURN THE PRE-ORDER FORM AT LEAST A WEEK BEFORE YOUR BOOKING
TIS THE SEASON TO EAT, DRINK + BE MERRY!

NAME OF PARTY _____
 KEY CONTACT NAME _____
 DATE OF BOOKING _____
 TIME OF BOOKING _____
 TELEPHONE CONTACT NUMBER _____
 E-MAIL ADDRESS _____
 TOTAL NUMBERS _____

STARTERS	TOTAL
Spiced Parsnip & Apple Soup (v)	
Homemade Chicken Liver Pate	
Smoked Salmon & Dill Tart	
Turkey & Stuffing Bonbon	
MAINS	
Co Antrim Turkey + Honey Glazed Ham	
10oz Grass Fed Festive Sirloin Steak (£5 Supplement)	
Herb Crust Organic Salmon Fillet	
Parsnip Wellington (v)	
Slow Roast Venison Pie	
DESSERT	
Traditional Steamed Christmas Pudding	
Gingerbread Cheesecake	
Trio of Irish Cheese	
Sticky Toffee Pudding	

TERMS

THANK YOU FOR CHOOSING THE MORNING STAR BELFAST FOR YOUR FESTIVE CELEBRATIONS!

PLEASE NOTE OUR TERMS AND CONDITIONS FOR BOOKINGS MADE BETWEEN THE 22ND OF NOVEMBER AND THE 31ST OF DECEMBER.

OUR THREE-COURSE FESTIVE MENU IS PRICED AT £35 PER PERSON, TO SECURE YOUR RESERVATION, A NON-REFUNDABLE DEPOSIT OF £10 PER PERSON IS REQUIRED. RESERVATIONS WILL ONLY BE CONFIRMED UPON RECEIPT OF THE DEPOSIT.

ON FRIDAYS AND SATURDAYS, WE OFFER THREE TIME SLOTS: 12-3PM, 3.30-6.30PM, AND 7PM-LATE.

FOR GROUPS OF EIGHT OR MORE, PLEASE PROVIDE YOUR PRE-ORDERS AT LEAST ONE WEEK IN ADVANCE, CHOOSING FROM OUR FESTIVE MENU OR THE STEAK MENU.

WE LOOK FORWARD TO MAKING YOUR FESTIVE DINING EXPERIENCE MEMORABLE!



POTTINGERS ENTRY