

ESTD.



1810

THE MORNING STAR

STARTERS

Spiced Parsnip and Apple Soup
sea salt & rosemary focaccia (ve) (gfo) (df)

Portavogie Prawn Cocktail
guinness wheaten bread, marie rose sauce, dill oil (gfo)

Kearns Chicken Liver Parfait
tomato & chilli chutney, toasted homemade focaccia (gfo)

Turkey & Stuffing Bonbon
Cranberry Mayonnaise

MAIN COURSE

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

Co. Antrim Loin of Venison
black truffle mash, crispy shallots,
roasted celeriac, blackcurrant & red wine jus (gfo) (df)

Root Vegetable & Sage Wellington
herb roasted hasselback potato,
maple & pecan sprouts, bread sauce (ve) (df)

Herb Crusted Organic Salmon
sautéed smoked pancetta & portavogie prawn,
creamy mash, green beans, caper & lemon gremolata (gfo) (dfo)

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

DESSERTS

Traditional Christmas Pudding
Creme Anglaise

Trio of Irish Cheese
Sticky Fig Relish, Crackers (gfo) (v)

Cinnamon Roll Cheesecake
Cream Cheese Frosting

Chocolate & Cranberry Brownie
Vanilla Ice Cream (ve) (gfo) (dfo)

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