

Event Menu

(Available Mon-Sat 12-6pm)

Honeydew Melon with Sorbet

Laced with Raspberry Coulis & served with Seasonal Berries & Fresh Mint

Soup of the Day

Served with a Freshly Baked Bread Roll

Chicken Liver Pate

With Toasted Brioche & Cranberry Relish, Garnished with Granola

Roast Eye of Silverside

Topped with a Home-Baked Stables Signature Yorkshire Pudding & Red Wine Gravy

Stuffed Supreme of Chicken

Wrapped in Maple Bacon & Topped with Pearl Onion & Thyme Gravy

Panko Breaded Fillet of Cod

Homemade Tartare/Wedge of Lemon

Grilled Co.Down Gammon

Served in a Honey, Mustard & Demerara Glaze, Topped with Pineapple

Goats Cheese Open Sandwich (V)

Freshly Baked Wheaten with Seasonal Salad & Coleslaw, Garnished with Cubed Beetroot & Walnuts

*All Main Courses served with Seasonal Vegetables, Comber Champ and Saute Potatoes
(Alternative Potatoes available upon Request)*

Homemade Pavlova

Served with Seasonal Berries, Raspberry Coulis & Vanilla Bean Fresh Cream

Selection of Ice-Cream

Tea and Freshly Ground Coffee

2 Courses: £13 3 Courses : £17 4 Courses: £18