

Evening Festive Group Menu

€39.50 per person (+10% service charge)

from 4pm Wednesday to Saturday & all-day Sunday

(available at an early bird discount price of €31.50 from 4-6pm Wednesday to Saturday)

TAPAS & ANTIPASTO SHARING BOARDS

for all to share

Selection of Cured Meats, Pickles, Toonsbridge Mozzarella (7)(10)(14)
beetroot cured salmon gravalax, shaved fennel & apple, pickled walnuts (5)(10)(14)

Patatas Bravas, *fried potato, spiced tomato sauce, smoked paprika* (1)(4)(7)(13)(14)

360 Chilli & Coriander Crispy Chicken Wings, *tequila lime dipping sauce, chilli jam* (2)(4)(7)(14)

Salt & Pepper Calamari, *homemade sweet chilli sauce* (2)(7)(8)(13)(14)

served with a selection of freshly baked breads, pesto & butter (2)(14)

MAIN COURSE

Roast Lemon Pepper Chicken Supreme

bubble & squeak potato, cabbage & sprouts, black pudding & rosemary, salsa verde & chicken jus (1)(7)(14)

Angus Beef Striploin Steak 10oz

peppercorn sauce, garlic portobello mushroom, sautéed onions, roast cherry vine tomatoes, beef dripping fries, rosemary salt (7)(13)(14)

Barbeque Pineapple Ham

glazed ham, braised red cabbage, lyonnaise potatoes, pineapple salsa, cumberland sauce (1)(2)(7)(9)(13)(14)

Pan-Roasted Hake

rich tomato sauce, chorizo, chickpea & kale stew, rocket oil, lemon (5)(14)

Prawn Linguini

chilli & garlic, courgette, cherry tomatoes, buttered crab stock, aged parmesan shavings (1)(2)(3)(4)(7)(14)

Butternut Squash and Sweet Potato Fritters

beetroot hummus, tzatziki, dressed leaves (4)(7)(12)(13)(14)

Higgin's Smoked Classic Beef Burger

red onion marmalade, baby gem, house pickled cucumber, smoked applewood cheddar, horseradish aioli, brioche bun, beef dripping french fries, rosemary salt (2)(4)(7)(13)(14)

gluten free bun available – prepared in an environment where gluten is present

DESSERT

Assiette of Dessert Duo (4)(7)(10)(14)

ALLERGEN KEY: (1) = Celery (2) = **Gluten** (3) = Crustaceans (4) = Eggs (5) = Fish (6) = Lupin (7) = Milk (8) = Molluscs
(9) = Mustard (10) = Nuts (11) = Peanuts (12) = Sesame Seeds (13) = Soybeans (14) = Sulphites

We are delighted to offer Gluten Free options, but please be aware that they are prepared in an environment where Gluten is present

Vegan options available upon request