

Del Toro's

3 Course Christmas Lunch & Dinner menu

* STARTERS *

Winter Vegetable & Flaked Chicken Broth

Anton's homemade treacle wheaten bread

Dree Farm Potted Ham Hock, thyme butter, in house piccalilli, broiche croutons

Salt & Chilli Chicken, Napa slaw, charred flat bread, bang bang sauce

Trio of Seafood, Prawn cup, celeriac remoulade, crevette, ceviche, charred bread

(V)Herb Panco Breaded Chestnut Mushrooms, smoked garlic aioli, dressed young leaves

* MAIN COURSE *

North Antrim Butter Roast Turkey, glazed Belfast ham, pork sage onion stuffing, roast turkey gravy, homemade cranberry sauce

Slow Braised Blade of Beef, horseradish blue cheese gratin, shiraz pearl onion jus

Herb Roasted Cornfed Chicken Supreme, Parma ham shard, chive basil veloute

All of the above served with a goose fat roast potato, creamy champ, glazed root vegetables, market greens

In House Smoked Duck Breast, Roast beetroot, sweet potato fondant, kale, blackberry jus (£2.50 supplement)

Lightly Smoked Irish hake, Cumin roast celeriac, celeriac puree, wilted spinach, crisp hens egg, tomato dill ketchup

8oz Fillet Rump Steak, broccolini, creamed garlic potatoes (£2.50 supplement)

(V) Pea, Courgette, Chickpea & New Potato Curry, Scented wild rice, charred garlic naan bread

* DESSERTS *

Classic Christmas Pudding, Chantilly cream, brandy creme anglaise, toasted almonds, fresh berries

White chocolate raspberry parfait, Spiced honeycomb, Irish lace biscuit, freeze dried raspberry

Festive Eton Mess, Crisp meringue, vanilla bean ice cream, chocolate soil, glazed clementine, spiced dust

Del Toro's Classic Sticky Toffee Pudding, Rich toffee sauce, honey comb ice cream

Lunch price £20.95

Dinner price £25.95

