



FESTIVE NOVELLI SET MENU

December 2018

Available from Monday 26th November to Sunday 30th December, excluding selected dates and booking required*

2 Courses £21.95 / 3 Courses £26.95

FOR STARTER

MOONCOIN BEETROOT AND BELFAST GIN CURED SALMON, DILL AIOLI, WILD ROCKET, HORSERADISH
LOCAL GOATS CHEESE, AUBERGINE AND RED PEPPER ROULADE, OLIVES, PIPERADE, BASIL (v)
GINGER SPICED BUTTERNUT SQUASH AND MARROW SOUP, TREACLE, BLACK PORTER WHEATEN
PRESSED HAM KNOCKLE TERRINE, SAVOY SKIRT, MULLED CRANBERRIES, PISTACHIO, BAEBURN APPLE

FOR MAIN

ROASTED COUNTY ANTRIM TURKEY, NOVELLI CRANBERRY AND GINGER JAM, HONEY BAKED HAM, FRIVOLI, PICCOLO PARSNIP, ROASTED JUICES
BRASIED DAUBE OF BEEF, DRUMMOND HOUSE GARLIC, JUNIPER PUMPKIN, ROASTED CHESTNUTS, BAROLO REDUCTON
PAN-SEARED HAKE, TOMATO CONFIT, CALAMARI, CHERVIL COCKLE KEDGEREE, SEA PURSLANE OIL
HANUCH OF WILD IRISH VENISON, FERMENTED CHERRIES, COCOA NIBS, CURLY KALE, ARTICHOKE PUREE
ROASTED SQUASH RISOTTO, BARLEY, SPELT, PECORINO CHEESE, CRISPY LEEKS (v)

FOR DESSERT

VALRHONNA CHOCOLATE, CHERRY BROWNIE, SALTED CARAMEL ICE-CREAM, TOFFEE POPCORN (v)
PANETTONI BREAD AND BUTTER PUDDING, MARSALA, CRANBERRIES, NORMANDY BRANDY SAUCE (v)
HONEY AND FIG PANNA COTTA, BLUEBERRIES, HEATHER, LAVENDER ICE-CREAM (v)
SIMPY NOVELLI CHRISTMAS PUDDING, VANILLA CRÈME ANGLAISE, WHISKEY, CLOVE, JUNIPER SYRUP (v)

For tables up to 11 people, choice of a la carte menu or Christmas set menu

(Table must all choose from the same menu)

For tables 8 - 25 max, Festive Novelli set menu only, pre-book & pre order is required - £10 deposit at time of booking per person, full payment taken 5 days before