

FOR THE TABLE / STARTERS

SMOKED OVEN-DRIED ALMONDS V	£4.00
MARINATED SPANISH OLIVES V	£4.00
FOCACCIA V Abernathy butter	£4.00
MY OWN RUSTIC FRENCH ONION SOUP NF Oven baked en croute "I'm worth the wait"	£7.50
LOCAL BEETROOT & JAWBOX GIN CURED SALMON Abernathy butter, Neil's homemade wheaten loaf	£8.50
HAM HOCK TERRINE Homemade piccalilli, sourdough bread	£8.00
WINTER SUPERFOOD SALAD V Small £7.50 / Large £13.50 Quinoa, grilled broccoli, pumpkin seeds, pomegranate	

FOR DESSERT

NOVELLI MINUTE BAKED TARTE TATIN V NF Bourbon ice cream "I'm worth the wait"	£6.75
TART AU CITROEN V Cranberry sorbet	£6.75
PANNETTONE BREAD & BUTTER PUDDING V Plum, Normandy brandy cream	£6.75
TRADITIONAL CHRISTMAS PUDDING V NF <i>Novelli festive twist</i> Kirsch creme Anglaise, seasonal cranberries	£6.75
DARK CHOCOLATE DELICE V Wild blackberry ice cream	£6.75

PRIX FIXE

2 Courses £21.95

3 Courses £26.95

THE MAIN EVENT

HANNAN'S 10oz* RIBEYE STEAK Singing chips, Portobello mushroom, tomato, pepper sauce (£10 Prix Fixe supplement)	£28.00
NOVELLI 6oz* SALT AGED PRIME BURGER NF Pommes allumettes Choice of topping: cured bacon and blue cheese or crispy shallots and peppercorn sauce	£15.50
GALLOWAY TURKEY BALLOTINE Pork & herb stuffed roulade, crispy ham croquette, Ballymakenny farm potatoes, Armagh honey roasted root vegetables	£18.50
HALF ROTISSERIE CHICKEN NF Pommes allumettes and Madeira sauce	£14.75
SPERRIN MOUNTAIN VENISON Roasted parsnip, kale, cocoa nib jus	£17.00
BEEF CHEEK BOURIGNON Pomme puree, confit carrot, squash	£17.50
NOVELLI FISH AND CHIPS NF Singing chips, pea puree, tartar sauce	£14.00
PLAICE GRENOBLOISE Ballymakenny farm potatoes, croutons, brown butter	£19.00
ARTICHOKE RISOTTO V Crispy artichoke, truffle dressing, watercress	£14.50
OUR CLASSIC CAESAR SALAD Baby gem lettuce, croutons, Parmesan cheese, Caesar dressing With ROTISSERIE CHICKEN	£11.50 £14.50

FOR THE SIDE

Singing chips V	£3.50
Pommes allumettes V	£3.50
Colcannon	£3.50
Glazed cumin carrots V	£3.50
Winter mixed greens V	£3.50

SUPPORTING LOCAL SUPPLIERS

Here at Novelli, we have a proud policy of supporting local suppliers and producers. You will see many of them noted on our menu. For the festive season, we have created some delicious dishes which are made with local produce.

LOCAL BEETROOT & JAWBOX GIN CURED SALMON
Abernathy butter, Neil's homemade wheaten loaf

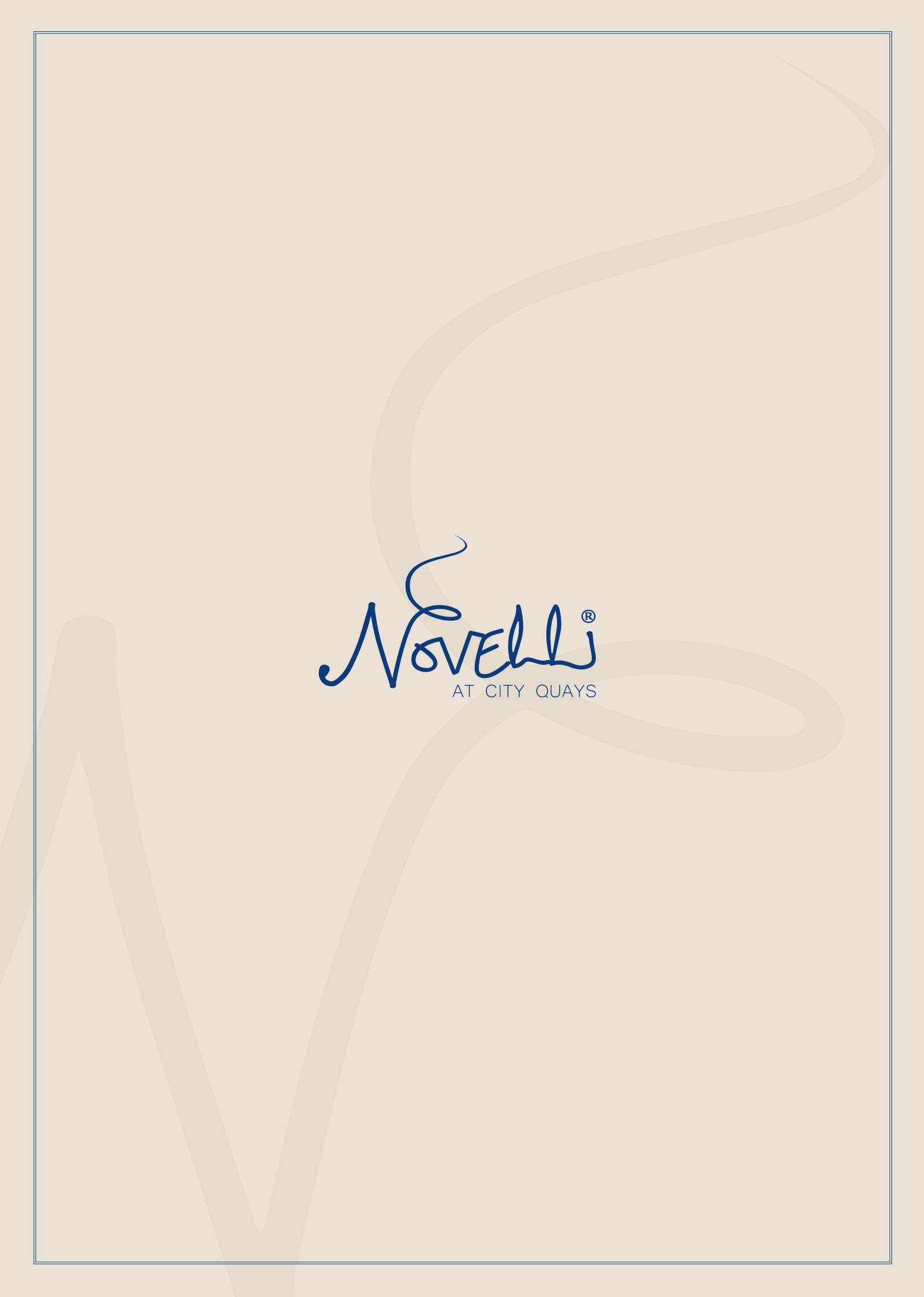
GALLOWAY TURKEY BALLOTINE
Pork & herb stuffed roulade of local turkey, Hannan's crispy ham croquette, Ballymakenny farm potatoes, Armagh honey roasted root vegetables

TRADITIONAL CHRISTMAS PUDDING
Novelli festive twist
Kirsch creme Anglaise, seasonal cranberries



- Ewing's
- Hannan Meats
- Lisdergan Meats
- Drayne's Farm
- Neil's Flour
- Abernathy Butter
- Jawbox Gin Distillery
- Ballymakenny Farm
- Yellowdoor Patisserie
- North Down Group

NF Novelli Signature dish. **V** No meat or fish. **V** Vegan option. *Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. **FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.** Prices include VAT.



NOVELLI®
AT CITY QUAYS