



Jean-Christophe Novelli welcomes you to a festive celebration of seasonal flavours, crafted with passion, heritage, and local ingredients.

BON APPÉTIT & MERRY CHRISTMAS

FOR THE TABLE

SMOKED ALMONDS **Ve** £5.00

MARINATED OLIVES **Ve** £5.50

YELLOW DOOR ARTISAN BREAD **V** £8.50
Olive oil, balsamic vinegar & tapenade

CARAMELISED HUMMUS & CRISPY CHICKPEAS **V** £6.00
Grilled flatbread

HORS D'OEUVRES

CARAMELIZED ARTICHOKE, BURNT PEAR &
WALNUT SOUP **Ve** £7.50
Irish wheaten bread

SMOKED SALMON £12.00
Pickled cucumber with wasabi crème fraîche
and gazpacho dressing

CRISPY CALAMARI £9.00
Harissa mayo

WATERMELON, FENNEL & LIME WITH
GOATS CHEESE **V** £9.00
Toasted seeds & yoghurt dressing

PICCOLO TOMATO TARTLET **V** £10.00
Sundried tomato pesto, goats cheese and saffron

PIGS IN BLANKETS ***** £8.00
Honey and soy glaze

MAIN COURSES

TURKEY ROULADE ***** £24.50
Stuffed and served with ham, roast potatoes, buttered mash, seasonal vegetables and turkey gravy

BELFAST ALE BATTERED HADDOCK £22.00
Tartare sauce, hand cut chips & mushy peas

BUTTERMILK CHICKEN BURGER £20.00
Pickled red onion, garlic mayo & pommes allumettes

BEETROOT RISOTTO **V** £18.00
Caramelised hazelnuts, charred tender stem broccoli and
shaved parmesan

NOVELLI HALF ROTISSERIE CHICKEN £24.50
Curly kale, buttered mash & Diane sauce

SEARED COD £25.00
Roast celeriac, mussels and hazelnut

CARAMELISED CAULIFLOWER STEAK **Ve** £17.00
Spiced hummus and chimichurri dressing

NOVELLI GRILL

*Dry aged steaks, served with Portobello mushroom, grilled tomato,
hand cut triple-cooked chips and your choice of sauce*

DRY AGED 10oz* RIBEYE £36.00 | DRY AGED 10oz* SIRLOIN £35.00

6oz* CHARGRILLED BEEF BURGER £20.00
Ham hash, applewood smoked cheddar on toasted brioche with pommes allumettes

SIDES £5.00: HAND CUT TRIPLE COOKED CHIPS **V** | POMMES ALLUMETTES **V** | SWEET POTATO FRIES **V**
BUTTERED MASH **V** | ROAST POTATOES **V** | ROASTED SPROUTS & PANCETTA *****
TENDER STEM BROCCOLI, FLAKED ALMONDS & CHILLI **V**

SAUCES £4.00: PEPPERCORN SAUCE | GARLIC BUTTER **V** | DIANE SAUCE | RED WINE JUS | TURKEY GRAVY

FOR DESSERT

CARAMEL PANNA COTTA **V** £9.50
Ginger tuile biscuit

CHOCOLATE CHEESECAKE **V** £10.00
Candied walnuts & honeycomb

ICE CREAM **V** £7.00
Served with meringue shards & home-made honeycomb

PARIS BREST **V** £9.50
Praline cream & choux

PANETTONE PUDDING **V** £10.00
Baileys crème anglaise

WARM MINI MINCE PIES ***** £7.00

***** Festive Special. **V** No meat or fish. **Ve** Vegan option. *Approximate uncooked weight. A discretionary service charge of 10% will be added to your bill. Prices include VAT. **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.