



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

NOVELLI HALF ROTISSERIE CHICKEN £24.50

Curly kale, buttered mash & Diane sauce

BUTTERMILK CHICKEN BURGER £20.00

Pickled red onion, garlic mayo & pommes allumettes

SEARED COD £25.00

Roast celeriac, mussels and hazelnut

BEETROOT RISOTTO V £18.00

Caramelised hazelnuts, charred tender stem broccoli and shaved parmesan

CARAMELISED CAULIFLOWER STEAK V £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 & PANCIETTA ✿
TENDER STEM BROCOLLI, 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

PARIS BREST V £9.50

Praline cream & choux

CHOCOLATE CHEESECAKE V £10.00

Candied walnuts & honeycomb

PANETTONE PUDDING V £10.00

Baileys crème anglaise

ICE CREAM V £7.00

Served with meringue shards & home-made honeycomb

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.