



The Academy Christmas Luncheon 2019

Starters £5.50

Cream of carrot and orange soup, rosemary croutons

Ham hock and mature cheddar croquettes, honey and wholegrain mustard vinaigrette, pea shoots

Fig and goats cheese spheres, caramelised walnut and beetroot gel

Prawn, pineapple, rocket leaves with spiced coconut and lime dressing

Main Course £10.00

Turkey and ham, traditional trimmings, homemade gravy

Slow cooked daube of beef, pancetta and wild mushroom sauce

Marinated salmon, Thai salad, mildly spiced dressing

Cranberry, chestnut and vegetable loaf, pickled vegetables, roast onion and balsamic jus

Dessert £5.50

Home baked Christmas pudding, brandy sauce, lightly spiced poached plums

Blonde chocolate brioche and butter pudding, crème anglaise, satsuma compote

Limoncello brûlée, lavender meringues and soft berries

Selection of cheese, crackers and a pear and port chutney

Tea or coffee, handmade chocolate **£2.90**

Full Christmas Lunch Menu (Inclusive of tea or coffee and handmade chocolate) £21.00

Local suppliers include Carnbrooke Meats, Ewings Seafood, North Down Group, Lynas Foodservice, Suki Tea & Clandeboye Estate

Some of our dishes may contain food allergens. Please speak with the manager who will be able to provide you with information and recommend an alternative

In order to provide the best service for everyone, we unfortunately cannot split bills for large parties

