

CHRISTMAS

menu

3 COURSES - £40 PER PERSON



STARTERS

Asian Squid

Peanut Dip | Sesame | Lime

Honey & Sriracha Chicken Strips

Pickles | Smoked Paprika Mayo

Chicken Caesar Salad

Crispy Egg

Bloody Mary Prawn Cocktail

Guinness Wheaten

DESSERTS

Spiced Apple Crumble

Ice-Cream | Custard

Cookies And Cream Baked Alaska

Brownie Base | Raspberry

Chocolate Brownie

Vanilla Ice Cream | Honeycomb

Selection Of Ice-Cream

MAIN COURSES

Irish Chicken Supreme

Mushroom Popcorn | Chicken Velouté |
Potato Straws

Fish Of The Day

Romanesco Sauce | Corndale Farm Chorizo |
Tempura Samphire

Roast Butternut Risotto

Sage Brown Butter | Parmesan

Home Made Quinn's Butcher's

Beef Burger

Bacon Jam | Burger Sauce | Cheese | Gherkin |
Lettuce | Red Onion

Roast Turkey & Honey Glazed Ham

All the trimmings

Quinn's Dry Aged Sirloin Steak (10oz) (£7 Supplement)

Roast Shallot Purée | Café De Paris Butter |
French Fried Onion | Choice Of Sauce

Quinn's Dry Aged Fillet Steak (8oz) (£10 Supplement)

Roast Shallot Purée | Café De Paris Butter |
French Fried Onion | Choice Of Sauce

BEVERAGES

Glass Of Mulled Wine On Arrival

Call 028 8556 8910 to book

Email: tailorshouse50@gmail.com

