



# Group Menu

Mulled wine on arrival

Parma ham with charantais melon and feta salad, pumpkin seeds and balsamic

Baked goats cheese with a poached red wine pear and walnut salad

Winter vegetable broth *or* Butternut squash and thyme soup with Guinness wheaten

Poached salmon rillettes with rocket leaves, lemon and horseradish crème fraiche

Chicken liver parfait with spiced apple and fig chutney and warm brioche

Roast Irish turkey with smoked ham, herb stuffing, cranberry gravy and all the trimmings

Dry aged Sirloin steak with confit mushrooms, candied shallots and peppercorn sauce

Sea bass fillets with tomato and fennel ragout, snow peas and a lemon crab beurre blanc

Roast salmon tranche with smoked bacon lardons, cauliflower purée, tarragon velouté

Duo of maple glazed pork fillet and slowed braised pork belly with Savoy cabbage, apricot cider jus

Halloumi vegetable tartlet with a quinoa and red lentil cassoulet, carrot purée and nigella seeds

*All mains served with Duck fat roasties, braised root vegetables & buttered mash*

Miniature Xmas trio- Wildberry meringue, French macaron, Clementine posset

Sticky toffee pudding with toffee sauce and honeycomb ice cream

Baileys cream cheesecake with espresso sauce

Xmas pudding with brandy anglaise

Chocolate fondant with Glenowen farm cookies and cream ice cream

Coffee and Tartine mince pies

Pre booked Lunch parties

2 course lunch menu £19

3 course lunch menu £22



Pre booked dinner parties

2 course dinner menu £24

3 course dinner menu £27

**ALL ITEMS SUBJECT TO AVAILABILITY – ALL GRATUITIES LEFT AT YOUR OWN DISCRETION - ONE BILL PER TABLE/PARTY  
SERVICE NOT INCLUDED HOWEVER THERE IS A DISCRETIONARY SERVICE CHARGE OF 10% ADDED TO TABLES OF 8 OR MORE**

Tartine at the Distillers Arms/140 Main street/Bushmills/BT57 8QETel: 028 207 31044/Fax: 028 207 3151

E-mail: [info@distillersarms.com](mailto:info@distillersarms.com) / [www.distillersarms.com](http://www.distillersarms.com) / V.A.T. no. : 946413809