

Miel et Moi

Christmas Dinner Menu 2017

Three course | Sunday – Wednesday £25.95 | Thursday – Saturday £29.95
*£3 supplement

Winter Vegetable Broth (v/gf)

Chicken Liver Parfait
with house chutney & sourdough (gfo)

Walter Ewing's Pan Seared Scallops* (gf)
with red pepper and chilli jam

Fivemiletown Boilie Irish Goats Cheese Mousse (v/gf)
with spiced cranberry compote

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County Antrim Turkey and Ham (gfo)
with traditional accompaniments

Drumgold Pan Seared Chicken Breast (gf)
With bread sauce, tender stem broccoli & dauphinoise potato's

Walter Ewing's Pan Seared Seabass (gf)
with buttered samphire & sundried tomato beurre blanc

Corries 8oz Rib Eye Steak (gf)
with oven dried tomato and chunky chips

Sweet Potato Gnocchi (v)
With asparagus & tomato ragout

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Desserts from the Patisserie Counter (gfo)

*A discretionary £10% service charge is added to tables of 6 or more / *£3 Supplement for steak*

