

# CHRISTMAS 2019

AT HILLSBOROUGH CASTLE & GARDENS

**Breakfast 9.30-11.30 am, Lunch 11.30-15.30 pm**  
**Open 7 Days**

## SOUPS

Seasonal Soup or Local Seafood Chowder served  
with our own Wheaten Bread

## THE SALAD BAR

Terrine of Free-range Chicken, Leek and Bacon with Walled Garden  
Pear Chutney Portavogie Prawn "Bloody Mary" Cocktail

Chicken Liver Parfait with Orange and Port Cumberland Sauce  
Selection of seasonal speciality Salads

## DAILY SPECIALS (HOT COUNTER)

Roast Breast of Antrim Turkey, Chestnut and Herb stuffing, Pigs in Blankets,  
Roast Gravy, House-made Cranberry and Apple Sauce

Pan-seared Glenarm Salmon Fillet, Leek and Wholegrain Mustard Cream  
Buttery Puff Pastry Game Pie with Thyme Jus

Walled Garden roasted Squash, Spinach and Vegetable Turnover (vegan)  
Truffled Macaroni Cheese (vegetarian)

*All served with a selection of vegetables, potatoes or side salad*

## PATISSERIE

Warm Christmas Sponge Pudding with Brandy Custard  
Mince Pies with Cinnamon Cream  
Signature Pineapple Gateau  
Selection of cakes, and pastries

## CHILDRENS

Seasonal Soup or Local Seafood Chowder served with our own Wheaten Bread  
Quails Butcher's sausage wrapped in Streaky bacon  
Children's Christmas roast Turkey  
Tomato and Basil Pasta Bake

*All served with a selection of vegetables, potatoes or side salad*

White Chocolate & Toffee Square  
Popcorn and Popping Candy Slice  
Chocolate Fudge Cake



YELLOW DOOR



RESERVATIONS: TEL: (0)28 9268 1395 MOB: (0)7444 150 573  
E: [EVENTS@YELLOWDOORHILLSBOROUGH.CO.UK](mailto:EVENTS@YELLOWDOORHILLSBOROUGH.CO.UK)

# CHRISTMAS 2019

AT HILLSBOROUGH CASTLE & GARDENS

**Christmas Dinner Menu**  
**Available on Friday 6<sup>th</sup>, 13<sup>th</sup> and 20<sup>th</sup> December 2019**  
**17:00pm to 21:00pm - Booking Essential**

## STARTERS

Seasonal Vegetable Soup served with Irish Stout Bread

Beetroot and Jawbox Cured Salmon and Florence Fennel salad,  
Chive, Lemon and Horseradish Cream, Brown Soda Bread Wafers and Parsley Gremolata

Crispy Fried Thai Pork with Rice Noodles, Asian Style Vegetable Prawn Salad  
and Lime Ginger Dressing

## MAINS

Slow Braised Moroccan Spiced Lamb Shank with  
Herb Cous Cous and aTagine Style Sauce

Oven Baked Fillet of Kilkeel Hake with Butternut Squash and Pearl Barley Risotto,  
Sauté Cavalo Nero, Sage, Garlic and Chilli Dressing

Roast Stuffed Antrim Free Range Turkey Breast, Wrapped in Parma Ham, with Pigs in Blankets,  
Roast Gravy, House-made Cranberry and Apple Sauce

Roast Butternut Squash and Pearl Barley Risotto with Caramelised Cauliflower,  
Wild Mushroom and Chick Pea Fritters and Roast Garlic and Sage Cream

*Main courses served with a selection of seasonal roast vegetables and potatoes.*

## DESSERTS

Caramelised Pear, Rhubarb and Bushmills Whiskey Tart with Butterscotch Sauce  
and Wild Local Blackberry Sorbet

Warm Christmas Sponge Pudding with Cognac and Vanilla Custard  
And Thick Draynes Farm Cream

Black Forest Eaton Mess, with Bitter Chocolate Mousse and Crème Chantilly

Tea or Filter Coffee with Mince pies  
£25

**Fully Licensed Restaurant, Selection of Wines, Craft beers and Ciders available**



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