



# THE STILLHOUSE

of MOIRA

FOOD | SPIRITS | BEER

## CHRISTMAS SET MENU

### STARTERS

#### CRISPY FRIED CHICKEN WINGS

Mixed leaf salad, Sriracha Sauce

#### SEAFOOD CHOWDER

Homemade Guinness Wheaten, whipped butter

#### CRISPY PANKO CRUMBED BRIE

Cranberry Chutney, Mixed Leaf Salad

#### VEGETABLE BROTH

Homemade Guinness Wheaten, whipped butter

#### CARAMELIZED ONION AND SMOKED CHEDDAR TART

Smoked Bacon Crumb, Mixed Leaf

### MAINS

#### SLOW COOKED DAUBE OF IRISH BEEF

Creamy Champ, Tender-stem Broccoli, Roasted Root Vegetables, bourguignon jus

#### CHICKEN TIKKA

Basmati Rice, Garlic & Coriander Naan Bread

#### CONFIT IRISH PORK BELLY

Black Pudding croquettes, buttered greens, Burnt Apple, cider Jus

#### TURKEY AND HONEY ROASTED GAMMON

Sage and onion stuffing, creamed and Roast potatoes, roasted vegetables

#### CHICKEN AND CHORIZO TAGLIATELLE

Sun Dried Tomato, Basil, chilli, Parmesan, Lemon

#### HERB GNOCCHI

Green Beans, Sundried Tomato, Basil, Lemon Butter

### DESSERT MENU

*All Desserts are served with award winning Ice-cream from Draynes Farm. Made with milk from their own dairy cows on the farm in Lisburn*

#### STILLHOUSE GUINNESS STICKY TOFFEE PUDDING

House Butterscotch, Draynes Farm Honeycomb Ice Cream

#### WHITE CHOCOLATE & CARAMEL TART

Coffee snap Biscuit, salted caramel ice cream

#### CHOCOLATE BROWNIE

White Chocolate, Draynes Farm Vanilla Ice-Cream

#### CHEESECAKE OF THE DAY

Draynes Farm Ice-Cream

**LUNCH MONDAY TO SATURDAY €26    EVENING MONDAY TO THURSDAY €28**

**EVENING FRIDAY AND SATURDAY**

**3 COURSES €30**

PLEASE LET US KNOW BEFORE ORDERING FOOD OR DRINKS IF YOU HAVE **FOOD ALLERGIES OR DIETARY REQUIREMENTS**  
IN SOME CASES, FOOD ALLERGENS MAY BE UNAVOIDABLY PRESENT IN OUR KITCHEN