

SIMPLICITY christmas menu

STARTERS

CHEFS SEASONAL SOUP OF THE DAY

freshly prepared with local products

GARLIC MUSHROOMS

button mushrooms, lightly bread crumbed, on a bed of tossed salad with garlic aioli

PRAWN COCKTAIL

north atlantic prawns with a smooth Marie-rose sauce, tossed salad and genesis wheaten bread

FAN OF FRESH CANTALOUPE MELON

wild berry compote and champagne sorbet

CAJUN CHICKEN SKEWERS

freshly spiced and accompanied with Italian salsa and winter leaves

MAIN COURSE

LOCALLY SOURCED TURKEY AND HAM

 $oven\ roasted\ ,\ with\ homemade\ stuffing\ ,\ and\ of\ course\ all\ the\ trimmings\ ,\ topped\ off\ with\ cranberry\ jus$

MC ATAMNEYS 10 oz SIRLOIN STEAK

dry aged 28 days, peppercorn and brandy cream sauce, layered with tobacco onions (£3.95 supplement)

DONEGAL SALMON FILLET

oven baked, on baby pesto potatoes and asparagus velouté

GOATS CHEESE TARTLET

freshly oven heated, red onion marmalade and tossed salad, dressed with balsamic vinaigrette

ORGANIC NORN IRON CHICKEN SUPREME

'green chips', wild mushroom and whiskey cream sauce, topped off with seasonal root vegetables

DESERTS

CHRISTMAS PUDDING

homemade steamed pudding served with brandy sauce

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE no explanation required , yummy

OUR HOUSE FAVOURITE JAM AND COCONUT SPONGE served with custard with a twist

CHOCOLATE INDULGENCE

rich home baked brownie with toblerone and white chocolate

WINTER BERRY PAVLOVA

great at any time of the year

TEA OR COFFEE AND MINCE PIE

LUNCH £15.95 DINNER £23.95





Wine. Dine. Enjoy.

18 Market Street, Magherafelt, BT45 6ED Call now: 028 7963 3980 Send fax: 028 7963 4957 info@simplysimplicity.co.uk