



FESTIVE *Dining*

On behalf of the management and staff at the Grand Central Hotel, we would like to welcome you to our Seahorse Restaurant.

Should you have any dietary requirements the team will be delighted to assist. Relax, Wine & Dine in this exquisite venue where quality exudes from every angle.

Damian Tumilty, Executive Head Chef

APPETISERS

BALLYCASTLE LOBSTER - £13

Zita Pasta, Truffle Trove Cheese

BEETROOT CURED SALMON - £11

Kilkeel Crab Salad, Dill & Horseradish, Buttermilk Dressing

CREAM OF BUTTERNUT SQUASH SOUP - £9

Crispy Sage, Ligurian Olive Oil

BURRATA CHEESE - £11

Crapaudine Beetroot, Pickled Walnut, Watercress

TERRINE OF CONFIT DUCK & SMOKED DUCK - £12

Pickled Blackberry, Air Dried Ham, Pain D'épices

RARE SMOKED VENISON LOIN - £11

Celeriac Remoulade, Pickled Girolles, Black Garlic

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.



ENTRÉES

TURKEY ROULADE - £28

Crispy Ham, Spring Onion Mash, Creamed Sprouts, Baby Iona Carrots & Chestnut Gravy

DRY AGED FLAX FED SIRLOIN STEAK - £35

Beef-Dripping Chips, Green Peppercorn Cream

PAN FRIED TURBOT - £34

Salt Baked Celeriac, Cavolo Nero, Parmesan Purée, Chicken Butter Sauce

THORNHILL DUCK BREAST - £34

Duck Leg & Potato Terrine, Salt Baked Beetroot, Feta, Blackberry & Thyme Jus

SALT BAKED CELERIAC - £26

Kale, Black Garlic, Almond Velouté

SIDES

HONEY ROAST VEGETABLES - £7

MIXED LEAF SALAD - £6

With Pickled Shallot and Honey & Mustard Vinaigrette

SPRING ONION MASH - £6

BEEF-DRIPPING CHIPS - £6

Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering.
We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.