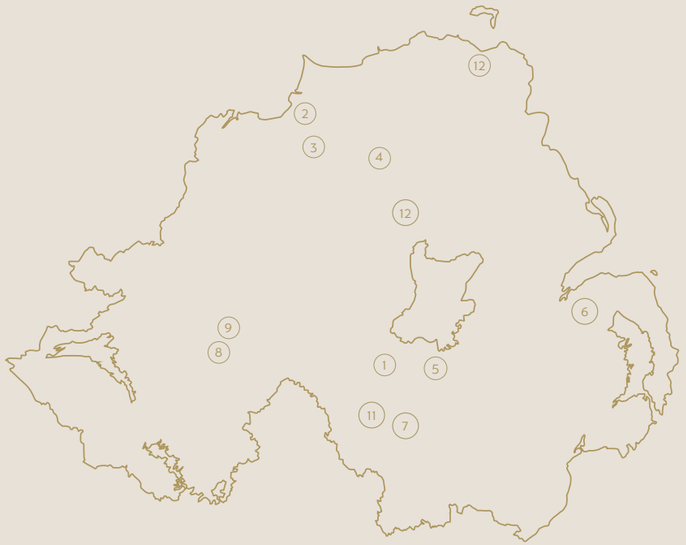
THE LOCAL POWER OF GOOD

We passionately believe that Northern Ireland's food is among the best in the world. There are many ingredients that go into giving NI Food its alchemy: our mighty-smallness, interconnectedness, passionate producers, diverse landscape and age-old traditions.

Our proximity to producers means that food never has to travel very far to get to your plate, meaning fresher, healthier food for you and a more sustainable way of growing and producing. Our food has the power to unite, delight and shine a light on this corner of the world. By choosing local, we are doing people, place and planet the Power of Good.



1. Conway Farm – Co. Armagh
2. Broighter Gold Rapeseed Oil – Co. Derry
3. Dart Mountain Cheese – Co. Derry
4. Moyletra Farm – Co. Derry
5. Waggle Dance Honey – Co. Armagh
6. Walter Ewing's – Co. Antrim
7. Richhill Chicken – Co.Armagh
8. Lisdergan Butchery – Co. Tyrone
9. Barons Court Estate – Co. Tyrone
10. Ballycastle Lobster – Co. Antrim
11. Annaghmore Mushrooms – Co.Armagh
12. Ditty's oatcakes – Co. Derry

Thank you for dining with us
at the Seahorse Restaurant

SEAHORSE

BAR & RESTAURANT

Welcome

On behalf of the management and staff, we would like to welcome you to our Seahorse Restaurant. At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We have embraced the use of carefully-selected local and seasonal quality foods, and under the super vision of our Executive Head Chef, Damian Tumilty, have created inspiring culinary delights for you to savour.

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

A 10% discretionary service charge will be applied.

GOOD FOOD IRELAND

STARTERS

Parsnip Velouté £11
Pickled Pear and Toasted Hazelnuts

Kilkeel Scallops £14
Cashew Nut Satay, Dashi Gel, Sesame & Radish

Hot Smoked Salmon £14
Dill Emulsion, Cured Salmon Tartare, Sourdough Crackers

Lisdergan Aged Beef Tartare £15
Soy Dressing, Oyster Emulsion, Parsley

MAINS

Venison Wellington (To share) £65
Potato Fondant, Beetroot Ketchup, Red Cabbage

Roasted Lisdergan Turkey £29
Potato Fondant, Creamed Sprouts, Parsnip Purée and Iona Farm Carrot, Madeira & Chestnut Jus

Roast Fillet of Beef £42
Malt Glazed Cheek, Celeriac and Truffle Purée, Sauce Bordelaise

Roast Halibut £35
Parmesan Purée, Red Wine Salsify, Cavolo Nero

Butternut Squash Gnocchi £25
Kale Pesto, Chestnuts and Rocket Salad

SIDES

Waggle Dance Honey Roast Vegetables £8 Each

Parmesan & Truffle Fries

Buttery Mash

Sprouts, Pancetta & Cider

DESSERTS

Caramelised Apple Tarte Tatin £20
Lemon Thyme Ice Cream, Salted Caramel
(Prepared Tableside, Serves 2)

Irish Coffee- Misu £12
Bushmills Whiskey, Dark Chocolate & Mascarpone

Christmas Pudding £12
Brown Butter Ice Cream, Brandy Custard

Clementine Trifle £16
Bridle Lane Marmalade Sponge, Dark Chocolate, Hazelnut, Quince

Cheese from the Trolley £16

Petit Fours £8

TEA

Irish Breakfast
Early Grey
Green with Lemon
Chamomile
Peppermint
Very Berry

£5.00 Each

COFFEE

Americano	**£4.70**
Cappuccino	**£5.50**
Café Latte	**£5.50**
Flat White	**£5.50**
Espresso	**£4.00**
Macchiato	**£4.50**

LIQUEUR COFFEE

Irish Coffee
Bushmills Whiskey

Calypso Coffee
Tia Maria

Baileys Coffee
Baileys Irish Cream

Coffee Royale
Hennessy VS Cognac

£10.00 Each