

NOW
TAKING
BOOKINGS

CHRISTMAS

AT THE GARRICK

29 CHICHESTER
ST. BELFAST

STARTERS

+

Armagh Cider & Onion Soup with a Parsnip Crouton served with Buttered Wheaten Bread

Cesar Salad with Walter Ewing's Smoked Salmon served with Herb Croutons

Wild Mushrooms on Toast, Truffle Oil, Parmesan
(Vegan option available)

The Garrick's Famous Buffalo Hot Wings with Celery & Blue Cheese Dip

Givans Crispy Pork Belly with Apple & Red Cabbage Slaw

Asparagus & Prosciutto Crostini, Roast Pine Nut Oil, Salad (Vegan option available)

MAINS

+

Traditional Turkey & Ham served with Chipolatas, Champ & Roast Potatoes & Roast Gravy

Smoked Haddock, Braised Fennel, Steamed Tender Stem Broccoli, Buttery Mash topped with Creamy Tarragon Sauce

Corn Fed Chicken Supreme with Wild Mushroom Sauce topped with Crispy Pancetta & Parmesan Mash

10oz Dry Aged Ribeye with Roe & Co Irish Whiskey Peppercorn Sauce, Herb Roasted Tomato, Onion Rings & Chips (£5 supplement)

Sugar Pit Bacon Chop, Herb & Wholegrain Mustard Creamy Sauce served with Clonakilty Black Pudding Mash

Lentil, Leek & Mushroom Nut Roast served with Champ, Steamed Tender Stem Broccoli, topped with Vegan Gravy

All Main Courses served with selection of Honey Roasted Root Veg & Brussel Sprouts

CHRISTMAS MENU 2023

3 COURSES INCLUDING
TEA OR COFFEE

SUNDAY TO
THURSDAY*
£30.95

FRIDAY AND
SATURDAY
£34.95



DESSERTS

+

Honeycomb Cheesecake & Chantilly Cream

Christmas Pudding with Crème Anglaise & Chantilly Cream

Sticky Toffee Pudding, Ice Cream & Toffee Sauce

Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream

Ice Cream Selection, Wafers & Butterscotch Sauce

Local Cheese Board of Cashel Blue, Cheddar with Irish Porter, Brie, Smoked Applewood with Crackers, Grapes & Ballymaloe Relish

*BOOKINGS MADE SUNDAY TO THURSDAY WILL RECEIVE A COMPLIMENTARY BOTTLE OF HOUSE WINE FOR EVERY 4 PEOPLE BOOKED HAVING THE CHRISTMAS MENU.

2 hour sittings are available over Christmas at the following times: 12pm / 2.30pm / 6pm / 8.30pm.

A deposit of £10 per person is required at least 1 month prior to the booking.

A discretionary service charge of 10% will be added to tables of 6 or more.