



## Shu Christmas Menu (sample)

Mushroom soup, truffle cream, chestnuts

Salad of endive, radicchio, Crozier Blue, beetroot, pecans

Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough

Risotto of leek and parmesan, Arbequina olive oil

Whiskey cured salmon, horseradish, cucumber and dill

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Breast of turkey, pork and cranberry stuffing, creamed potato, pancetta, roasting juices

Roast hake, purple broccoli, romanesco, miso dressing, smoked almonds

Blade of beef, horseradish and sourdough crust, potato croquette, beetroot purée

Wild mushrooms, kale, celery, purple broccoli and potato stew, truffle

Peter Hannan's sirloin steak, hand cut chips, Madagascan green peppercorn sauce  
(£7.00 surcharge)

(Selection of side orders included)

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Valrhona chocolate slice, salted caramel, vanilla ice cream

Maple panna cotta, pecans, banana

Shu Christmas fruit pudding, Hennessy and vanilla custard

Vanilla ice cream, crushed honeycomb

Selection of cheese, smoked chilli jam, artisan biscuits

Service is not included, however a discretionary 10% service charge will be added to parties of five or more

Please inform your server if you suffer from any food allergies



### **New Years Eve 2018 (sample)**

Sweet potato and chilli soup, coconut cream, coriander

Seared venison, cucumber, daikon pickle, black truffle dressing

Risotto of smoked haddock "kedgerie"

Salt and chilli squid, Shu dressings

Salad of winter root vegetables, truffle honey, Tête de Moine

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Roast fillet of beef and braised blade, mushroom purée, sprout tops, smoked bacon and vinegar sauce

Clandeboye Estate wood pigeon, celeriac cream, beetroot, lapsang souchong

Roast halibut, Jerusalem artichoke purée, beetroot, purple broccoli, roasting juices

Crispy pork belly, cauliflower purée, potato gratin, cider soaked raisins

Truffle gnocchi, king oyster mushrooms, beetroots, purple broccoli, smoked almonds

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Valrhona chocolate slice, Amarena cherry, salted caramel ice cream

White miso and caramel pot de crème, green tea crumb, orange confit

Cinnamon sponge, apple, rum and raisin ice cream

Vanilla ice cream, crushed honeycomb

Selection of European and Irish farmhouse cheese, artisan biscuits and chutney

**Service is not included; however a discretionary 10% service charge will be added to all parties**

**Please inform your server if you suffer from any food allergies**



## TERMS AND CONDITIONS FOR CHRISTMAS BOOKINGS 2018

### 1. Times for meals are:

#### Restaurant

**Lunch Mon - Wed 12.00pm – 2.30pm    Thurs - Fri 12.00pm – 3.00pm**

Customers are welcome to remain in the restaurant until **5.30pm** or Shubar until **6.00pm** when we will require the table for our early evening sitting

**Dinner:    First sitting 7.00pm                      Second sitting 9.30pm**

Parties booked for the earlier sitting of 7.00pm must be seated no later than 7.00pm. We will require the table for 9.00pm to prepare for the later sitting.

#### Private Dining Room

#### Room Hire charges for the Private Dining Room are:

<b>Lunch:    1pm</b>	<b>17 - 24 persons</b>	<b>no charge</b>
<b>Dinner:    7.30pm</b>	<b>11 - 16 persons</b>	<b>£100.00</b>
<b>(maximum of 26 people)</b>	<b>1 - 10 persons</b>	<b>£200.00</b>

*Please note a minimum of 18 persons are required for all bookings in the private dining room on Friday's and Saturday's in December.*

#### Shubar

**Lunch: 1pm**

Customers dining in Shubar at lunch are welcome to remain in Shubar until 6.00pm when we will require Shubar to be cleared for our evening sitting

**Dinner: 7.30pm**

Diners in Shubar will have their table for the remainder of the evening

### 2. Menu prices:

DAY	DATE	LUNCH	DINNER
Thu	22-Nov	£24.00	£28.00
Fri	23-Nov	£24.00	£30.50
Sat	24-Nov	£24.00	£30.50
Mon	26-Nov	£24.00	£28.00
Tue	27-Nov	£24.00	£28.00
Wed	28-Nov	£24.00	£28.00
Thu	29-Nov	£24.00	£28.00
Fri	30-Nov	£24.00	£35.00
Sat	01-Dec	£24.00	£35.00
Mon	03-Dec	£24.00	£29.50
Tue	04-Dec	£24.00	£29.50
Wed	05-Dec	£24.00	£29.50
Thu	06-Dec	£24.00	£29.50
Fri	07-Dec	£26.50	£35.00
Sat	08-Dec	£24.00	£35.00
Mon	10-Dec	£24.00	£29.00
Tue	11-Dec	£24.00	£29.00

DAY	DATE	LUNCH	DINNER
Wed	12-Dec	£24.00	£29.00
Thu	13-Dec	£24.00	£29.00
Fri	14-Dec	£26.50	£35.00
Sat	15-Dec	£25.00	£35.00
Mon	17-Dec	£25.00	£30.50
Tue	18-Dec	£25.00	£30.50
Wed	19-Dec	£25.00	£30.50
Thu	20-Dec	£26.50	£30.50
Fri	21-Dec	£29.50	£35.00
Sat	22-Dec	£25.00	£35.00
Mon	24-Dec	Closed	Closed
Tue	25-Dec	Closed	Closed
Wed	26-Dec	Closed	Closed
Thu	27-Dec	£25.00	£29.50
Fri	28-Dec	£25.00	£29.50
Sat	29-Dec	£25.00	£29.50
Mon	31-Dec	£25.00	See Below

<b><u>New Year's Eve</u></b>	<b>Restaurant</b>	<b>7:00pm - £35.00</b>	<b>9:30pm - £45.00</b>
	<b>Shubar</b>	<b>7:30pm - £45.00</b>	
	<b>Private Dining</b>	<b>7:30pm - £35.00</b>	

*\* Please note these prices are exclusive of £7.00 surcharge on steak and 10% service charge added to parties of 5 or more*

- These menu prices apply to the Restaurant, Shubar and the Private Dining Room.
- Provisional bookings may be made by telephone but must be confirmed within 7 days by payment of **£15.00** deposit per person.
- Deposits are for places only, are non-refundable and cannot be transferred should numbers in party reduce.**
- Payments may be made over the telephone by credit/debit card, by post or by calling in to the restaurant.
- Final numbers must be given two weeks prior to the function.
- Shu reserves the right to move parties to alternate tables depending on numbers.
- DUE TO OUR STYLE OF SERVICE AND SEATING ARRANGEMENTS WE DO NOT ACCEPT PRE-ORDERS FOR FOOD**