

Christmas Dinner Menu 2018 (Sample)

Curried parsnip soup, apple, harissa crème fraîche, coriander

Fraser Farm mixed roast beetroot, goats cheese, smoked white balsamic vinaigrette

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

Risotto of mushroom, Madeira, parmesan, tarragon, roast chestnuts

Crispy monkfish, tartare sauce

Pinehill Farm turkey, cranberry stuffing, creamed potato, pancetta, roasting juices

Braised blade of beef, pearl couscous, rose harrisa, roast pumpkin

Crispy pork belly, potato gratin, red cabbage purée

Roast stone bass, green lentils, crispy bacon, chicken juices

Roast Crown Prince pumpkin, beetroot, emerald kale, fresh ricotta, Arbequina reserva

**Himalayan salt-aged sirloin, hand cut chips, Madagascan green pepper sauce
(£7.00 surcharge)**

(Selection of side orders included)

Warm Valhrona chocolate cake, vanilla ice cream, salted caramel, pecans

Shu Christmas fruit pudding, Hennessy and vanilla custard

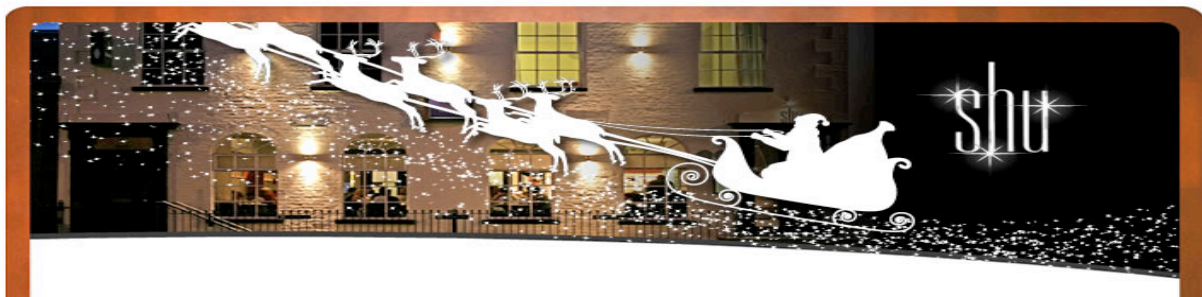
Clandeboye yoghurt panna cotta, pineapple and passion fruit

Rice pudding, spiced winter fruits in red wine

Vanilla ice cream, crushed honeycomb

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



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(Selection of side orders included)

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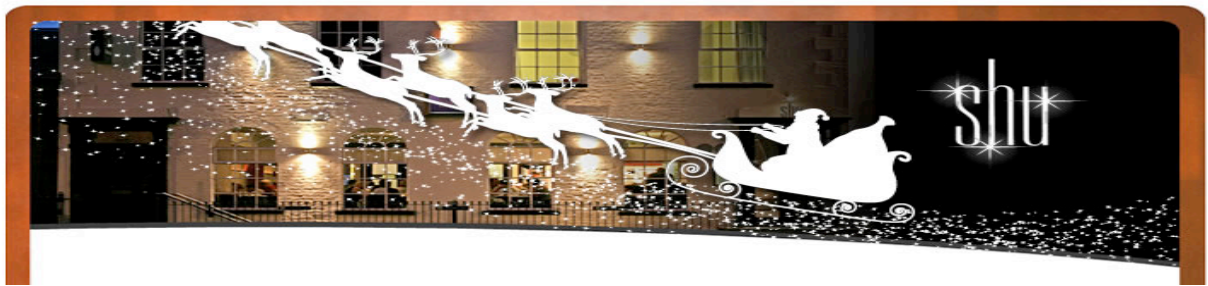
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New Year's Eve 2018 (Sample)

Potato and leek soup, truffle gnocchi

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

Crispy monkfish, tartare sauce

Roast curried cauliflower, chickpea, spinach and almond salad, minted yoghurt

Salt and chilli squid, Shu dressings

Tournedos Rossini

- seared beef fillet, foie gras and chicken liver parfait, Madeira, truffle

Roast sea trout, creamed leeks, guanciale

Roast wild halibut, black pudding, mushroom purée, chanterelles and Pied de Mouton, roasting juices

Rare breed Jacob lamb rump, parmesan polenta, pickled walnuts

Clandeboye Estate wood pigeon, salt baked celeriac, juniper and sherry cream

Roast Crown Prince pumpkin, beetroot, emerald kale, fresh ricotta, Arbequina reserva

Hazelnut meringue, quince, ginger, apple, ice cream

Warm Valhrona chocolate cake, sorbet, salted caramel, pecans

Caramelised spiced pear, ginger crumble, toffee, vanilla ice cream

Banana rice pudding, spiced rum caramel

Ice cream and honeycomb

Selection of European and Irish farmhouse cheese, biscuits and chutney



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:

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

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

New Year's Eve	Restaurant	7:00pm - £35.00	9:30pm - £45.00
	Shubar	7:30pm - £45.00	
	Private Dining	7:30pm - £35.00	

** 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**