

CHRISTMAS STARTERS

WINTER VEGETABLE BROTH

Served with freshly baked cell block wheaten bread (V)

HAND-SPUN CHICKEN WINGS

Tender, hand-spun chicken wings served with your choice of bold, flavour-packed sauce

- * Hot Buffalo
- * Garlic & Parmesan Truffle
- * Sticky BBQ

CRISPY PANKO COATED BRIE

Served with a homemade cranberry & orange compote, roquito peppers & dressed baby leaf salad (V)

CLASSIC PRAWN COCKTAIL

Cold water prawns, homemade marie rose sauce, tomato cevice, dressed leaves, lemon & freshly baked cell block wheaten bread

WILD MUSHROOMS ON SOURDOUGH

Sauteed wild mushrooms with garlic, herbs & spinach. Served on toasted French Village sourdough with vegan parmesan & basil dressing (Ve)

SMOKED BEETROOT & GOATS' CHEESE TARTLET

In house smoked beetroot, Irish goats' cheese & pastry tartlet. Served with truffle honey, fresh rocket & balsamic reduction (V)

(Ve) Vegan (V) Vegetarian



BOOKING TERMS & CONDITIONS:

A £10 deposit per guest, is required at the time of booking for tables of 12 or more. Bookings are not confirmed until deposits have been received, deposits are non-refundable & non-transferable.





www.cellblockgrill.com

PHONE: 028 9244 1555

For large bookings over 10 people please email: cellblockgrillchristmas@gmail.com



CHRISTMAS MAINS

TRADITIONAL CHRISTMAS DINNER

Roast Antim turkey & glazed Belfast ham with pork & sage stuffing. Served with honey roasted root vegetables, creamy mashed portato, chipolatas, buttered sprouts, roasted potato, cell block rich gravy & homemade cranberry sauce

DAUBE OF BEEF

Tender beef slow cooked in a rich red wine sauce. Served with honey glazed roasted root vegetables, creamy mashed potato & parsnip crisps

CRISPY SKINNED SEABASS

Confit leek and pototo ragu, cooked with white wine, cream, garlic and fresh herbs.

Served with crispy capers and dill oil

SUGAR PIT BACON CHOP

Sweet cured bacon chop cooked on the bone, served with creamy champ, honey glazed roasted root vegetables & a cider apple sauce

100Z SIRLOIN STEAK

Chargrilled sirloin steak, cooked to your liking.
Roasted vine Cherry Tomatoes, Beer Battered Onion Rings,
Beef Dripping Chips & Pepper Sauce
(additional supplement £10)

PEPPERED CHICKEN STACK

Crisp freshly battered chicken goujons, creamy mashed potato, rich peppercorn sauce & beer battered onion rings

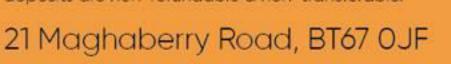
VEGAN PIE, MADE BY MOIRA PIE SHOP

Served with mash, seasonal veg & a vegan sauce.

Please ask server for details (Ve)

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£36
per person



CHRISTMAS PUDDING

Traditional Christmas pudding, served with brandy crème anglaise & Chantilly cream

BAILEY'S CHEESECAKE

Irish cream liqueur cheesecake, fresh cream, seasonal berries'

WINTER BERRY PAVLOVA

Homemade Winter berry compote, meringue, whipped vanilla cream & berry coulis

CHOCOLATE FUDGE CAKE

Warm triple layered chocolate fudge cake, chocolate sauce, vanilla ice cream & fresh berries

CLASSIC APPLE CRUMBLE

Baked apple & cinnamon baked with buttery oat crumble, served with custard & vanilla ice cream

VEGAN CHOCOLATE BROWNIE

Rich warm chocolate brownie, served with chocolate sauce & raspberry sorbet (Ve)

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