

SHU

THE FESTIVE
LINE UP

2022

IT IS THE MOST
WONDERFUL TIME
OF YEAR...

... AND WE ARE OFFICIALLY FEELING FESTIVE
AT SHU. JOIN US WITH YOUR FRIENDS AS WE
CELEBRATE CHRISTMAS ON THE LISBURN ROAD.
THERE WILL BE FESTIVE BLOOMS, LIVE MUSIC,
DJS, FEASTING AND GENERAL ALL-ROUND
MERRIMENT THROUGHOUT DECEMBER.





GROUP DINING & A LA CARTE DINING

25TH NOVEMBER TO 31ST DECEMBER

From 25th November, you'll be able to celebrate the Christmas season with your friends and us in the most festive spot in town. We will be taking group bookings in the Main Room, the Upper House and Jul's, as well as a la carte dining in Jul's and the Main Room.



PRIVATE PARTIES & EVENTS

SHU is the perfect venue to host your Christmas party and feel festive. The Upper House is a dedicated private event space and the Main Room and Jul's can also be booked on certain nights for a 'take over'. The whole building will be decked out with Christmas decorations and we'll have winter menus on all floors.



Jul's

THE MAIN ROOM

THE
UPPER
HOUSE

FESTIVE ENTERTAINMENT LINE-UP

LET'S GET THE PARTY STARTED!

Jul's will host live music and DJs throughout December in the afternoons and later evening.

**ON SUNDAY 27TH NOVEMBER
AND 4TH, 11TH & 18TH DECEMBER**

Join us in Jul's for an afternoon of food, drink and Christmas classics performed by our resident piano players on the house piano with special guests from 1.30pm to 4.30pm.



BRING IN THE NEW YEAR

On New Year's Eve at SHU we have a fabulous menu and entertainment line up to bring in 2023 in style.



Jul's

THE MAIN ROOM

THE
UPPER
HOUSE



THE FOOD

SAMPLE MENU

CHRISTMAS 2022 A LA CARTE MENU

STARTERS

Foie gras & chicken
liver parfait, toasted
sourdough, clementine
& cranberry

Celeriac veloute, apple,
hazelnut & beurre
noisette

Mushroom & chestnut
strozzapreti, crispy
parsnip & kalettes

Salt and chilli squid, Shu
dressings

Beef tartare, truffled egg
yolk & pickled walnut,
toasted sourdough

Crispy fried brie,
cranberry sauce

Salad of marinated
artichoke & beetroot, red
wine vinaigrette, truffle
cream

Korean fried chicken,
gochujang, sesame

MAINS

Sugar cured pork loin,
cauliflower puree, potato
gratin & cider-soaked
raisins

Stuffed turkey breast,
creamed potato, truffle
honey glazed parsnips,
caramelised sprouts &
bacon, cranberry

Roast cod, warm tartare
sauce, crushed potatoes,
crispy capers, dill oil

Roast halibut, carrot,
clementine & seaweed

Herb gnocchi, butternut
squash puree, pickled
beetroot, red cabbage
and spiced seeds

Braised lamb shoulder
ravioli/ agnolotti,
Jerusalem artichoke,
kalettes, hazelnut

10oz Sirloin - chips, rocket
salad, pepper sauce

8oz Fillet - chips, rocket
salad, pepper sauce

SIDES

Shu champ

Hand Cut Chips

Truffle honey glazed roast
carrot & parsnip

Rocket and parmesan salad

PUDDINGS

Chocolate orange parfait,
crystallised cocoa nibs,
honeycomb

Vanilla rice pudding,
poached winter fruits
Ice cream & honeycomb

Shu Christmas pudding,
brandy sauce

Spiced praline
meringue, apple,
cranberry and Chantilly
cream

Prune & armagnac
clafoutis, vanilla ice
cream

Selection of European &
Irish farmhouse cheese

Menu available for a maximum table size of 8. Service is not included; however, a discretionary 10% service charge will be added to parties of 5 or more.

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

SAMPLE MENU

CHRISTMAS 2022 GROUP DINING AND PRIVATE EVENT

STARTERS

Foie gras & chicken liver parfait,
toasted sourdough, clementine
& cranberry

Crispy fried brie, cranberry
sauce

Celeriac veloute, apple,
hazelnut & beurre noisette

Mushroom & chestnut
strozzapreti, crispy parsnip &
kalettes

Korean fried chicken,
gochujang, sesame

MAINS

Stuffed turkey breast, creamed
potato, truffle honey glazed
parsnips, caramelised sprouts &
bacon, cranberry

Roast cod, warm tartare sauce,
crushed potatoes, crispy capers,
dill oil

Braised lamb shoulder ravioli/
agnolotti, Jerusalem artichoke,
kalettes, hazelnut

Herb gnocchi, butternut squash
puree, pickled beetroot, red
cabbage and spiced seeds

10oz Sirloin, hand cut chips,
Madagascan green peppercorn
sauce, rocket salad
(£7 surcharge)

SIDES

Set sides to include:

Baby boiled potatoes

Roast carrot & parsnip,
glazed in truffle honey

Creamed sprouts.

PUDDINGS

Vanilla rice pudding, poached
winter fruits

Ice cream & honeycomb

Shu Christmas pudding,
brandy sauce

Spiced praline meringue,
apple, cranberry and Chantilly
cream

Group dining prices are listed at the Terms and Conditions section.

*Service is not included; however, a discretionary
10% service charge will be added to parties of 5 or more.*

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



SAMPLE MENU

NYE 2022

£60

STARTERS

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

MAINS

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

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

Rare breed Jacob lamb rump,
parmesan polenta, pickled
walnuts

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

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

PUDDINGS

Hazelnut meringue, quince,
ginger, apple, ice cream

Warm Valhrona chocolate cake,
sorbet, salted caramel, pecans

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

Ice cream and honeycomb

Selection of European and Irish
farmhouse cheese, biscuits and
chutney

*Service is not included; however, a discretionary
10% service charge will be added to parties of 5 or more.*

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





TERMS AND CONDITIONS FOR CHRISTMAS 2022 BOOKINGS

SITTING TIMES

The Main Room

Lunch

Mon-Thurs 12pm to 2.30pm
Fri-Sat 12pm to 1.30pm

Guests are welcome to remain in the restaurant until 5pm when we will require the table for the early evening sitting.

Sunday 12.30pm to 6.30pm
(last booking time)

Dinner

Mon-Thurs 5.30pm to 9.30pm
Fri-Sat 6pm to 6.30pm & 8.30pm-9.30pm

Parties must be seated at their allotted booking time and early sitting tables will be required back to accommodate the 2nd sitting.

The Upper House

Lunch: 1pm Dinner 7pm
Minimum spend:
Friday/Saturday
Lunch £2,800
Dinner £3,400

The Club Room

Lunch: 1pm Dinner 7pm
Minimum spend:
Friday/Saturday
Lunch £1,800
Dinner £2,200

The Boardroom

Lunch: 1pm Dinner 7pm
Minimum spend:
Friday/Saturday
Lunch £1,000
Dinner £1,200

Jul's

Lunch: Mon-Thurs 12pm to 2.30pm
Fri-Sat 12pm to 1.15pm
Customers dining in Jul's for lunch are welcome to remain until 5pm when we will require the table to be cleared for our evening sitting.

Dinner 5.30pm to 6.30pm and 8 to 9.30pm
Diners on Jul's second sitting will have their table for the remainder of the evening.

MENU PRICES FOR GROUP DINING & PRIVATE EVENTS

| DAY | DATE | LUNCH | DINNER |
|-------|---------|-------|--------|
| Fri | 25- Nov | £45 | £50 |
| Sat | 26-Nov | £40 | £50 |
| Sun | 27-Nov | £38 | £38 |
| Mon | 28-Nov | TBC | TBC |
| Tues | 29-Nov | £40 | £45 |
| Wed | 30-Nov | £40 | £45 |
| Thurs | 1-Dec | £40 | £45 |
| Fri | 2-Dec | £45 | £50 |
| Sat | 3-Dec | £40 | £50 |
| Sun | 4-Dec | £38 | £38 |
| Mon | 5-Dec | TBC | TBC |
| Tues | 6-Dec | £40 | £45 |
| Wed | 7-Dec | £40 | £45 |
| Thurs | 8-Dec | £40 | £45 |
| Fri | 9-Dec | £45 | £50 |
| Sat | 10-Dec | £40 | £50 |
| Sun | 11-Dec | £38 | £38 |
| Mon | 12-Dec | £40 | £45 |

| DAY | DATE | LUNCH | DINNER |
|-------|---------|--------|--------|
| Tues | 13- Dec | £40 | £45 |
| Wed | 14-Dec | £40 | £45 |
| Thurs | 15-Dec | £40 | £45 |
| Fri | 16-Dec | £45 | £50 |
| Sat | 17-Dec | £40 | £50 |
| Sun | 18-Dec | £38 | £38 |
| Mon | 19-Dec | £40 | £45 |
| Tues | 20-Dec | £40 | £45 |
| Wed | 21-Dec | £40 | £45 |
| Thurs | 22-Dec | £40 | £45 |
| Fri | 23-Dec | £45 | £50 |
| Sat | 24-Dec | £40 | Closed |
| Sun | 25-Dec | Closed | Closed |
| Mon | 26-Dec | Closed | Closed |
| Tues | 27-Dec | £40 | £45 |
| Wed | 28-Dec | £40 | £45 |
| Thurs | 29-Dec | £40 | £45 |
| Fri | 30-Dec | £40 | £45 |

NEW YEARS EVE

Main Room

5.30pm to 6.30pm- £60 8.30-9pm- £60

Jul's

6pm- £60 8.30pm- £60

The Upper House

7pm- £60

TERMS AND CONDITIONS FOR CHRISTMAS 2022 BOOKINGS

PLEASE NOTE

Please note these prices are exclusive of £7.00 surcharge on steak (except for NYE) and 10% service charge added to parties of 5 or more

Menu prices apply to the Main Room, Jul's and the Upper House.

Provisional bookings may be made by telephone and must be confirmed within 7 days by payment of £20.00 deposit per person. Tables cannot be held for a longer period without payment of the deposit. Bookings for 10 or less can also be made online.

Deposits are for places only, are non-refundable and cannot be transferred should numbers in the party reduce.

Payments may be made online, over the telephone by credit/debit card, by bank transfer or by calling into the restaurant.

Final numbers must be given two weeks prior to the event.

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**



MAKE AN ENQUIRY

SHU