

# SHU

THE FESTIVE  
LINE UP

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2023



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

**24TH NOVEMBER  
TO 31ST DECEMBER**

From 24th of 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 26TH NOVEMBER,  
3RD, 10TH, 17TH DECEMBER,  
CHRISTMAS EVE AND NYE**

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 2024 in style.



# Jul's

THE MAIN ROOM

THE  
UPPER  
HOUSE





THE FOOD

## SAMPLE MENU

### CHRISTMAS 2023 A LA CARTE MENU

#### SNACKS

Olives

Artisan sourdough, homemade  
wheaten bread,  
salted butter and sun-dried  
tomato pesto

#### A LA CARTE

Mushroom velouté, truffle cream,  
tarragon oil

Chicken liver parfait, toasted  
sourdough, fig chutney

Salt and chilli squid, Shu dressings

Penne puttanesca, shaved parmesan,  
olive crumb

Korean fried chicken, gochujang  
sauce, sesame

Beef tartare, truffle egg yolk, sesame,  
fermented chilli

Goats cheese panna cotta, beetroot,  
walnut vinaigrette

#### A LA CARTE

Pork belly, cauliflower puree, potato  
gratin, cider-soaked raisin, black  
pudding

Stuffed turkey breast, winter  
mash, creamed sprouts, chipolata,  
cranberry gel, chestnut, gravy

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

Slow cooked shoulder & roast rump  
of lamb, celeriac puree, roast and  
pickled celeriac, garlic, balsamic

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

Roast halibut, carrot, clementine,  
seaweed

#### SIDES

Shu champ  
Winter mash  
Hand-cut chips  
Roast pots  
Honey glazed roast carrots and parsnips  
Rocket and parmesan salad

#### DESSERTS

White chocolate panna cotta,  
cranberry and orange

Bailey cheesecake and dark  
chocolate ice cream

Shu Christmas pudding, caramelised  
white chocolate custard

Sticky toffee pudding, toffee sauce,  
hazelnut praline

Vanilla ice cream, crushed honeycomb

Selection of Irish farmhouse cheese,  
chutney, artisan crackers

#### DESSERT WINE

La Fleur d'Or Sauternes AC 2012

Black Elysium Muscat 2011

Brumont Chateau Bouscassé 'Les Larmes  
Célestes' Pacherenc du Vic-Bilh AC

Chateau d'Orignac Pineau de Charentes

*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 2023 GROUP DINING AND PRIVATE EVENT

#### SNACKS

Artisan sourdough and homemade wheaten bread, salted butter

#### STARTERS

Mushroom velouté, truffle cream, tarragon oil

Chicken liver parfait, toasted sourdough, fig chutney

Penne puttanesca, shaved parmesan, olive crumb

Goats cheese pannacotta, beetroot, walnut vinaigrette

Korean fried chicken, gochujang, sesame

#### MAINS

Stuffed turkey breast, winter mash, creamed sprouts, chipolata, cranberry, chestnut, gravy

*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.*

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

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

Pork belly, cauliflower puree, potato gratin, cider-soaked raisin, black pudding

Aged 280g sirloin steak, Madagascan green peppercorn sauce, hand cut chips, rocket salad (£7 surcharge)

Roast potatoes, honey glazed roast carrots & parsnips included as a side

#### DESSERTS

White chocolate bavarois, cranberry and orange

Shu Christmas pudding, brandy sauce

Vanilla ice cream, honeycomb

Sticky toffee pudding, toffee sauce, hazelnut praline





## SAMPLE MENU

### NYE 2023

#### SNACKS

Artisan sourdough and homemade wheaten bread, salted butter

#### STARTERS

Mushroom velouté, truffle cream, tarragon oil

Seafood Ravioli, tarragon and lemon butter, crisp basil

Chicken liver parfait, toasted sourdough, fig chutney

Beef tartare, truffle egg yolk, sesame, fermented chilli

Salt and chilli squid, Shu dressings

#### MAINS

Roast chicken, fondant potato, romesco sauce, confit tomato, black olive molasses

Roast duck breast, leg croquette, XO gel, caramelised and pickled beetroot

Roast halibut, champagne sabayon, girolle, salsify, crisp serrano ham

Chateaubriand, béarnaise sauce, pommes pont neuf, charred hispi cabbage

Sweet potato gnocchi, Jerusalem artichoke, pickled walnut, charred chard

Selection of side orders included

#### DESSERTS

Chocolate ganache, miso, hazelnut, gold leaf

Rum baba, pineapple, coconut, lime

White chocolate mousse, champagne, raspberry

Vanilla ice cream, crushed honeycomb

*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 2023 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 £1,300

#### 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	24 - Nov	£40	£50
Sat	25 - Nov	£40	£50
Sun	26 - Nov	£40	£40
Mon	27 - Nov	TBC	TBC
Tues	28 - Nov	£40	£50
Wed	29 - Nov	£40	£50
Thurs	30 - Nov	£40	£50
Fri	1 - Dec	£45	£55
Sat	2 - Dec	£40	£55
Sun	3 - Dec	£40	£40
Mon	4 - Dec	TBC	TBC
Tues	5 - Dec	£40	£50
Wed	6 - Dec	£40	£50
Thurs	7 - Dec	£40	£50
Fri	8 - Dec	£45	£55
Sat	9 - Dec	£40	£55
Sun	10 - Dec	£40	£40

DAY	DATE	LUNCH	DINNER
Mon	11 - Dec	£40	£50
Tues	12 - Dec	£40	£50
Wed	13 - Dec	£40	£50
Thurs	14 - Dec	£40	£50
Fri	15 - Dec	£45	£55
Sat	16 - Dec	£40	£55
Sun	17 - Dec	£40	£55
Mon	18 - Dec	£40	£50
Tues	19 - Dec	£40	£50
Wed	20 - Dec	£40	£50
Thurs	21 - Dec	£40	£50
Fri	22 - Dec	£45	£55
Sat	23 - Dec	£40	£55
Sun	24 - Dec	£45	Closed
Mon	25 - Dec	Closed	Closed
Tues	26 - Dec	Closed	Closed
Wed	27 - Dec	£40	£50
Thurs	28 - Dec	£40	£50
Fri	29 - Dec	£40	£50
Sat	30 - Dec	£40	£50

### NEW YEARS EVE

Lunch all floors - £40

Main Room  
Jul's  
The Upper House

6.30pm - £65  
6.00pm - £65  
7.30pm - £65

9pm - £65  
8.30pm - £65



## TERMS AND CONDITIONS FOR CHRISTMAS 2023 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