

SHU

THE FESTIVE
LINE UP

2024

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

**22ND NOVEMBER
TO 4TH JANUARY**

From 22nd 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!

For Christmas 2024 we have created a new dancefloor in Jul's for those that really want to show their moves! We will have entertainment throughout the festive period, including our new Studio 54 Club nights hosted on Friday and Saturday evenings.

Jul's will host live music performances every Friday and Sunday afternoon from 1.30pm to 4.30pm with Rachel Toman, Carla Crawford and Kyron Bourke amongst other guest performers providing the entertainment. On NYE Jul's will also host live music 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 2025 in style.



Jul's

THE MAIN ROOM

THE
UPPER
HOUSE



THE FOOD

SAMPLE MENU

CHRISTMAS 2024 A LA CARTE MENU

A LA CARTE

Homemade breads, salted butter

STARTERS

Steak tartare, potato crisps, salted egg yolk

Truffled cauliflower velouté,
Coolatin scone

Roasted beetroot salad, caramelised walnuts, smoked yoghurt

Glazed pork belly, sesame, miso, lime

Yellowtail sashimi, jalapeno, cucumber, coriander

Salt and chilli squid, SHU dressings

Crispy fried Ballylisk, cranberry jam

MAINS

Roasted turkey, cranberry & chestnut stuffing, pigs in blankets, creamed sprouts

Salt aged sirloin, hand cut chips, confit garlic, pepper sauce

Rump of lamb, boulangère potato, brassicas, salsa verde

Fillet of cod, butter beans, Portavogie prawns, kale

Squash and ricotta agnolotti, sage, brown butter

Salt baked celeriac, wild mushrooms, pickled raisins

Tranche of halibut, seaweed veloute, roasted ratte potatoes

SIDES

Honey roasted root vegetables
Creamed spinach and kale
Roast potatoes
Shu Champ
Hand cut chips
Green salad, vinaigrette

DESSERTS

Dulce de leche fondant, mascarpone, hazelnuts

Bitter chocolate cremeux, sesame tuille

Pannacotta, clementine, cranberry and almond

SHU Christmas pudding, brandy custard

Vanilla ice cream, honeycomb, chocolate sauce

Selection of Irish cheeses, chutney, house crackers

DESSERT WINE

Black Elysium Muscat 2021

Sichel De-Classified Sauternes 2020

Brumont Chateau Bouscassé 'Les Larmes Célestes' Pacherenc du Vic-Bilh 2017

Chateau d'Orignac Pineau de Charentes NV

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 2024 GROUP DINING AND PRIVATE EVENT

SNACKS

Homemade breads, salted butter

STARTERS

Truffled cauliflower velouté, Coolatin scone

Roasted beetroot salad, caramelised walnuts, smoked yoghurt

Glazed pork belly, sesame, miso, lime

Salt and chilli squid, SHU dressings

Crispy fried Ballylisk, cranberry jam

MAINS

Roasted turkey, cranberry & chestnut stuffing, pigs in blankets, creamed sprouts

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.

Salt aged sirloin, hand cut chips, confit garlic, pepper sauce (£7 surcharge)

Rump of lamb, boulangère potato, brassicas, salsa verde

Fillet of cod, butter beans, Portavogie prawns, kale

Salt baked celeriac, wild mushrooms, pickled raisins

Roast potatoes, honey roasted root vegetables included as a side

DESSERTS

Dulce de leche fondant, mascarpone, hazelnuts

Pannacotta, clementine, cranberry and almond

SHU Christmas pudding, brandy custard

Vanilla ice cream, honeycomb, chocolate sauce



SAMPLE MENU

NYE 2024

SNACKS

Homemade bread, salted butter

STARTERS

Seared scallops, cauliflower, golden raisins

Aged beef tartare, capers, gherkin, cured yolk

Mushroom velouté, grilled sourdough, creme fraiche

Salt & chilli squid, SHU dressings

Pumpkin Tarte tatin, black truffle honey

MAINS

Beef Wellington, creamed potato, red wine jus

Fillet of Halibut, artichokes, pancetta, wild mushrooms

Iberico pork, romesco, chimichurri, potato rosti

Grilled Dover sole meuniere, ratte potatoes

Burrata & artichoke agnolotti, rosemary butter

DESSERTS

Rum Baba, roasted pineapple, coconut, chilli

Pavlova, caramelised apple, almond crumble

Dark chocolate fondant, hazelnut praline, vanilla ice cream

Irish cheeses, chutney, house crackers

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 2024 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 £3,750

The Club Room

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

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.

JANUARY CHRISTMAS PARTY NIGHTS

Day	Date	Dinner
Fri	3 - Jan	£45
Sat	4 - Jan	£45

MENU PRICES FOR GROUP DINING & PRIVATE EVENTS

DAY	DATE	LUNCH	DINNER
Fri	22 - Nov	£35	£45
Sat	23 - Nov	£35	£45
Sun	24 - Nov	£38	£38
Mon	25 - Nov	Closed	Closed
Tues	26 - Nov	£35	£45
Wed	27 - Nov	£35	£45
Thurs	28 - Nov	£40	£45
Fri	29 - Nov	£40	£50
Sat	30 - Nov	£40	£50
Sun	1 - Dec	£40	£40
Mon	2 - Dec	Closed	Closed
Tues	3 - Dec	£40	£50
Wed	4 - Dec	£40	£50
Thurs	5 - Dec	£40	£50
Fri	6 - Dec	£45	£55
Sat	7 - Dec	£40	£55
Sun	8 - Dec	£40	£40
Mon	9 - Dec	Closed	Closed
Tues	10 - Dec	£40	£50
Wed	11 - Dec	£40	£50
Thurs	12 - Dec	£40	£50
Fri	13 - Dec	£45	£55

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

NEW YEARS EVE

Main Room
Jul's
The Upper House

Lunch all floors - £40

6.30pm - £65
6.00pm - £65
7.30pm - £65
9pm - £65
8.30pm - £65

TERMS AND CONDITIONS FOR CHRISTMAS 2024 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