

The background of the entire image is a dark, textured surface with a dense field of small, golden-yellow bokeh lights and fine, dust-like particles, creating a shimmering, festive atmosphere. The text is centered and rendered in a clean, white, sans-serif font.

SHU

THE FESTIVE
LINE UP

2025

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

**21ST NOVEMBER
TO 4TH JANUARY**

From 21st 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 2025 we will have entertainment throughout the festive period, including live music and DJ performances.

Jul's will host live music every Friday and Sunday afternoon from 1.30pm to 4.30pm with our resident performers providing the entertainment. On Christmas Eve and NYE Jul's will also host live music from 1.30pm to 4.30pm. DJ performances and dancing will be available in the evenings in Jul's throughout the Christmas season.



BRING IN THE NEW YEAR

On New Year's Eve at SHU we have a fabulous menu and entertainment line up to bring 2026 in style.



Jul's

THE MAIN ROOM

THE
UPPER
HOUSE



THE FOOD

CHRISTMAS 2025 À LA CARTE MENU

SAMPLE

SNACKS

Homemade bread and salted butter

Marinated olives

TO START

Caramelised celeriac & apple velouté

Salt and chilli squid, SHU dressings

Glazed pork belly, house sriracha, pickles & sesame

Foie Gras & Chicken liver parfait, toasted sourdough

Smoked mackerel paté, fennel & cucumber salad

Aged beef tartare, truffled egg yolk, sourdough croutons

Roasted heritage carrots, whipped goat's cheese, honey, dukkah

SIDES

Shu Champ

Hand cut chips

Roasted winter vegetables, crispy sage

Buttered Conway Farm greens

MAINS

Fillet of cod, parsnip, café au lait, smoked bacon, mushroom

Mourne lamb rump, butter beans, broccoli, salsa verde

Wild mushroom strozzapreti, tarragon, confit garlic, pecorino

Chargrilled Brill on the bone, caper butter, samphire, lemon

Slow roasted short rib of beef, onion purée, truffle salt, confit potato

Roasted Turkey, sprouts & chestnuts, pigs in blankets, stuffing, cranberry sauce, creamed potato

Peter Hannan's salt aged sirloin 280g

Peter Hannan's fillet steak 225g

Served with hand cut chips, peppercorn sauce, gem heart, Caesar dressing

TO FINISH

Salted caramel pot de crème, coffee, feuilletine

Steamed sponge pudding, winter berries, vanilla ice cream

Shu Christmas pudding, Brandy crème anglaise

Chocolate nemesis, orange, salted almonds, chantilly

Vanilla ice cream, honeycomb, chocolate sauce

Selection of Irish farmhouse cheese, chutney, artisan 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.

CHRISTMAS 2025 SET MENU

SAMPLE

SNACKS

Homemade Wheaten Bread &
Focaccia, Salted Glenilen Farm Butter

STARTERS

Smoked Mackerel Paté, Fennel &
Cucumber Salad

Glazed Pork Belly, House Sriracha, Pickles
& Sesame

Caramelised Celeriac & Apple Velouté

Salt & chilli squid, Shu dressings
(£4 Surcharge)

Roasted heritage carrots, whipped goat's
cheese, honey, dukkah

DESSERTS

Shu Christmas Pudding, Brandy Crème
Anglaise

Dark chocolate Nemesis, Orange, Chantilly,
Salted Almonds

MAINS

Slow roasted short rib of beef, smoked
onion purée, truffle & miso salt, confit
potato

Fillet of Cod, Parsnip, Café au Lait, Smoked
Bacon, Wild Mushrooms

Roasted Turkey, Sprouts & Chestnuts, Pigs
in Blankets, Stuffing, Cranberry Sauce,
Creamed Potatoes

Peter Hannan's Salt aged sirloin, hand cut
chips, peppercorn sauce, gem heart salad
(£7 surcharge)

Wild Mushroom Strozzapreti, Tarragon,
Confit Garlic, Pecorino

Selection of Side Orders Included

Vanilla Ice Cream, Honeycomb,
Chocolate Sauce

Selection of Irish Cheeses, house chutney,
artisan crackers & grapes (£4 surcharge)

*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.*



NYE 2025 SET MENU

SAMPLE

SNACKS

Homemade Wheaten Bread &
Focaccia, Salted Glenilen Farm 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

Smoked onion tart, St. Tola, leek oil, fennel seed

DESSERTS

Rum Baba, roasted pineapple, coconut, chilli

Pavlova, caramelised apple, almond crumble

Irish cheeses, chutney, house crackers

MAINS

Beef Wellington, creamed potato, red wine jus

Fillet of Halibut, artichokes, pancetta, wild
mushroom

Rump of Irish lamb, salt baked celeriac, black
garlic, cavolo nero

Roasted Monkfish tail, Thai curry, mussels,
coriander

Champagne & truffle risotto, aged parmesan

Dark chocolate fondant, hazelnut praline,
vanilla ice cream

*Service is not included; however, a discretionary 10%
service charge will be added
Please inform your server if you suffer from any food
allergies.*





TERMS AND CONDITIONS
FOR CHRISTMAS 2025 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	21 Nov	£38	£45
Sat	22 Nov	£38	£45
Sun	23 Nov	£38	£38
Mon	24 Nov	Closed	Closed
Tues	25 Nov	£38	£45
Wed	26 Nov	£38	£45
Thurs	27 Nov	£38	£45
Fri	28 Nov	£38	£52.50
Sat	29 Nov	£38	£52.50
Sun	30 Nov	£38	£38
Mon	1 Dec	Closed	Closed
Tues	2 Dec	£38	£52.50
Wed	3 Dec	£38	£52.50
Thurs	4 Dec	£38	£52.50
Fri	5 Dec	£38	£57.50
Sat	6 Dec	£38	£57.50
Sun	7 Dec	£40	£40
Mon	8 Dec	Closed	Closed
Tues	9 Dec	£38	£52.50
Wed	10 Dec	£38	£52.50

Day	Date	Lunch	Dinner
Thurs	11 Dec	£42	£52.50
Fri	12 Dec	£45	£57.50
Sat	13 Dec	£42	£57.50
Sun	14 Dec	£40	£40
Mon	15 Dec	Closed	Closed
Tues	16 Dec	£42	£52.50
Wed	17 Dec	£42	£52.50
Thurs	18 Dec	£42	£52.50
Fri	19 Dec	£45	£57.50
Sat	20 Dec	£42	£52.50
Sun	21 Dec	£40	£40
Mon	22 Dec	£42	£52.50
Tues	23 Dec	£42	£52.50
Wed	24 Dec	£50	Closed
Thurs	25 Dec	Closed	Closed
Fri	26 Dec	Closed	Closed
Sat	27 Dec	£42	£52.50
Sun	28 Dec	£40	£40
Mon	29 Dec	£42	£52.50
Tues	30 Dec	£42	£52.50

NEW YEARS EVE

Main Room
Jul's
The Upper House

Lunch all floors - £42

6.30pm - £70
7.30pm - £70
9pm - £70
8.30pm - £70

TERMS AND CONDITIONS FOR CHRISTMAS 2025 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.



MAKE AN ENQUIRY

SHU