SHU

THE FESTIVE LINE UP

2026

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

20TH NOVEMBER TO 3RD JANUARY

From 20th 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 2026 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 in 2027 in style.



Jul's

THE MAIN ROOM

THE UPPER HOUSE



THE FOOD

SAMPLE MENU

CHRISTMAS 2026
A LA CARTE MENU

SNACKS

Pigs in blankets, honey & mustard glaze

Mixed olives

Padron peppers, sriracha

Homemade focaccia & wheaten bread

Crisp pork belly bites, hoisin glaze

TO START

Roast celeriac soup, herb oil, focaccia

Foie gras & chicken liver parfait, pickled walnut & fig ketchup, sourdough

Beetroot salad, black onion seeds, hazelnuts, chicory

Korean fried chicken, gochujang, spring onion, sesame

Baked Saint-Marcellin cheese, truffled honey, crisp baguette

Smoked salmon, dill crème fraiche, crisp capers, wheaten bread

SHU salt & chilli squid – SHU Dressings

MAINS

Truffled exotic mushroom linguine, tarragon aged pecorino

Baked haddock, herbed crushed potatoes, warm tartar sauce, capers

Steak frites, pepper sauce

Roast monkfish, Goan curry, coriander, curry leaves, jasmine rice

Turkey & ham, stuffing, roast root vegetables, creamed sprouts, pomme purée, cranberry sauce

Roasted cauliflower, chestnut purée, kale, crisp sage, truffle

Peter Hannan's salt dry aged sirloin, peppered sauce, rocket & pecorino salad, hand cut chips

SPECIALS

Roast lamb rump, crisp shoulder, braised red cabbage, potato rosti, lamb jus

Dry aged beef fillet, peppered sauce, rocket & percorino salad

SIDES

Buttered Conway Farm greens
Hand cut chips
Roast root vegetables
Beef fat dripping roast potatoes
Rocket & pecorino salad
SHU champ
Peppered sauce
Red wine jus

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 2026
GROUP DINING AND PRIVATE EVENT

SNACKS

Homemade wheaten bread & focaccia bread, salted butter

TO START

Roast celeriac soup, herb oil, focaccia

Korean fried chicken, gochujang, spring onion, sesame

Chicken liver, foie gras parfait, fig chutney, toasted sourdough

Salt and chilli squid, SHU dressings *(£4 surcharge)*

Beetroot salad, black onion seeds, hazelnuts, chicory

Saint Marcellin baked cheese, truffled honey, sourdough

MAINS

Turkey & ham, stuffing, roasted root vegetables, creamed sprouts, pomme purée, cranberry sauce

Baked haddock, herbed crushed potatoes, warm tartar sauce, capers

Roast lamb rump, crisp shoulder, braised red cabbage, potato rosti, lamb jus

Truffled exotic mushroom linguine, tarragon, aged pecorino

Peter Hannon's salt aged sirloin steak 280g *(£8 surcharge)*
Served with hand cut chips, rocket & parmesan, peppercorn sauce

Selection of side orders included

TO FINISH

SHU Christmas pudding, brandy crème anglaise

Vanilla ice cream, honeycomb

Sticky toffee pudding, vanilla ice-cream, toffee sauce

Chocolate nemesis, orange, salted almonds, Chantilly

Apple crumble, vanilla ice cream

Selection of Irish farmhouse cheese, chutney, artisan crackers *(£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.

SAMPLE MENU

NYE 2026

SNACKS

Homemade wheaten & focaccia, 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

Roasted aubergine, chickpeas, pomegranate, rose harissa, micro herbs

MAINS

Fillet of Halibut, artichokes, pancetta, wild mushroom

Beef Wellington, creamed potato, red wine jus

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

Roasted Monkfish tail, Thai curry, mussels, coriander

King oyster mushroom gnocchi, charred leeks, XO sauce

DESSERTS

Rum Baba, roasted pineapple, coconut, chilli

Pavlova, caramelised apple, almond crumble

Dark chocolate burnt citrus pavé, mango sorbet, coco nib, olive oil

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 2026 BOOKINGS

SITTING TIMES

The Main Room
Lunch
Mon-Thurs 12pm to 2.30pm
Fri 12pm to 2pm
Sat 12pm to 2.30pm

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

Sunday 1pm to 7pm
(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 *(max capacity 56)*
Lunch: 1pm Dinner 7pm
Minimum spend:
Friday / Saturday
Lunch £2,800
Dinner £3,750

The Club Room *(max capacity 32)*
Lunch: 1pm Dinner 7pm
Minimum spend:
Friday / Saturday
Lunch £1,800
Dinner £2,400

The Boardroom *(max capacity 18)*
Lunch: 1pm Dinner 7pm
Minimum spend:
Friday / Saturday
Lunch £1,000
Dinner £1,300

Jul's
Lunch: Mon-Thurs 12pm to 2.30pm
Fri 12pm to 2pm
Sat 12pm to 2.20pm
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 8pm to 9.30pm
Diners on Jul's second sitting will have their table for the remainder of the evening.

Minimum spend in Private Dining Rooms only on 4th/5th and 11th/12th Dec

MENU PRICES FOR GROUP DINING & PRIVATE EVENTS

DAY	DATE	LUNCH	DINNER
Fri	20 - Nov	£42	£47
Sat	21 - Nov	£42	£47
Sun	22 - Nov	£42	£42
Mon	23 - Nov	£42	£47
Tues	24 - Nov	£42	£47
Wed	25 - Nov	Closed	Closed
Thurs	26 - Nov	£42	£47
Fri	27 - Nov	£42	£47
Sat	28 - Nov	£42	£50
Sun	29 - Nov	£42	£42
Mon	30 - Nov	£42	£47
Tues	1 - Dec	£42	£47
Wed	2 - Dec	Closed	Closed
Thurs	3 - Dec	£42	£47
Fri	4 - Dec	£42	£57.50
Sat	5 - Dec	£42	£57.50
Sun	6 - Dec	£42	£42
Mon	7 - Dec	£42	£47
Tue	8 - Dec	£42	£47
Wed	9 - Dec	Closed	Closed

DAY	DATE	LUNCH	DINNER
Thu	10 - Dec	£42	£50
Fri	11 - Dec	£45	£57.50
Sat	12 - Dec	£42	£57.50
Sun	13 - Dec	£42	£42
Mon	14 - Dec	£42	£50
Tue	15 - Dec	£42	£50
Wed	16 - Dec	£42	£50
Thu	17 - Dec	£42	£50
Fri	18 - Dec	£45	£57.50
Sat	19 - Dec	£42	£57.50
Sun	20 - Dec	£42	£42
Mon	21 - Dec	£42	£50
Tue	22 - Dec	£42	£50
Wed	23 - Dec	£42	£50
Thu	24 - Dec	£50	Closed
Fri	25 - Dec	Closed	Closed
Sat	26 - Dec	Closed	Closed
Sun	27 - Dec	£42	£42
Mon	28 - Dec	£42	£50
Tue	29 - Dec	£42	£50
Wed	30 - Dec	£42	£50

NEW YEAR'S EVE

Lunch all floors - £45

Main Room	6.30pm - £72	9pm - £72
Jul's	6.00pm - £72	8.30pm - £72
The Upper House	7.30pm - £72	

NEW YEAR'S DAY - CLOSED

JANUARY CHRISTMAS PARTY NIGHTS

DAY	DATE	LUNCH	DINNER
Sat	2 - Jan		£47

TERMS AND CONDITIONS

FOR CHRISTMAS 2026 BOOKINGS

PLEASE NOTE

Please note these prices are exclusive of £8.00 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