



## Christmas Menu 2019 (Sample)

Button mushroom soup, truffle cream, chestnuts

Salad of roasted butternut squash, spinach, sesame and tahini

Foie gras and chicken liver parfait, Armagh apple and chilli jelly, toasted sourdough

Risotto of beetroot and St Tola ash goats cheese, watercress, Arbequina olive oil

Walter Ewings salmon, pickled cucumber, horseradish and dill natural yoghurt

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Breast of turkey, pork, sage and cranberry stuffing, creamed potato, pancetta, roasting juices

Roast hake, purple broccoli, romanesco, miso dressing, smoked almonds

Blade of beef, thyme and mushroom sourdough crust, potato croquette, mushroom purée

Salt baked celeriac, crushed pumpkin, almonds, purple broccoli, rosemary burnt butter

Aged sirloin steak, hand cut chips, Madagascan green peppercorn sauce

**(£6.5 surcharge)**

**(Steak can be excluded from menu – advanced notice required)**

(Selection of side orders included)

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Ginger sticky toffee pudding, salted caramel, vanilla ice cream

Milk chocolate panna cotta, coffee foam, cookie crumble

Shu Christmas fruit pudding, Hennessy and vanilla custard

Carrot and hazelnut sponge, whipped ricotta

Vanilla ice cream, crushed honeycomb

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

Please inform your server if you suffer from any food allergies



## **New Year's Eve 2019 (Sample)**

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

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Tournedos Rossini

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

Roast sea trout, creamed leeks, guanciale

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

Rare breed Jacob lamb rump, parmesan polenta, pickled walnuts

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

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

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Hazelnut meringue, quince, ginger, apple, ice cream

Warm Valhrona chocolate cake, sorbet, salted caramel, pecans

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

Banana rice pudding, spiced rum caramel

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 all parties

Please inform your server if you suffer from any food allergies

## Prices & T/Cs - CHRISTMAS 2019

### 1. Times for bookings are:

#### Restaurant

**Lunch Mon - Wed 12.00pm – 2.30pm    Thurs - Fri 12.00pm – 3.00pm**

Customers are welcome to remain in the restaurant until 5.30pm or Shubar until 6.00pm when we will require the table for our early evening sitting

**Dinner:      First sitting 7.00pm                      Second sitting 9.30pm**

Parties booked for the earlier sitting of 7.00pm must be seated no later than 7.00pm. We will require the table for 9.00pm to prepare for the later sitting.

#### Private Dining Room

#### Room Hire charges for the Private Dining Room are:

<b>Lunch:      1pm</b>	<b>17 - 24 persons</b>	<b>no charge</b>
<b>Dinner:    7.30pm</b>	<b>11 - 16 persons</b>	<b>£100.00</b>
<b>(maximum of 26 people)</b>	<b>1 - 10 persons</b>	<b>£200.00</b>

Please note a minimum of 18 persons are required for all bookings in the private dining room on Friday's and Saturday's in December.

#### Shubar

**Lunch: 1pm**

Customers dining in Shubar at lunch are welcome to remain in Shubar until 6.00pm when we will require Shubar to be cleared for our evening sitting

**Dinner: 7.30pm**

Diners in Shubar will have their table for the remainder of the evening

### 2. Menu prices:

DAY	DATE	LUNCH	DINNER
Fri	22-Nov	£24.00	£29.50
Sat	23-Nov	£24.00	£29.50
Mon	25-Nov	£24.00	£28.00
Tue	26-Nov	£24.00	£28.00
Wed	27-Nov	£24.00	£29.50
Thu	28-Nov	£24.00	£29.50
Fri	29-Nov	£24.00	£30.50
Sat	30-Nov	£24.00	£35.00
Mon	02-Dec	£24.00	£28.00
Tue	03-Dec	£24.00	£28.00
Wed	04-Dec	£24.00	£29.50
Thu	05-Dec	£24.00	£29.50
Fri	06-Dec	£24.00	See Below
Sat	07-Dec	£24.00	See Below
Mon	09-Dec	£24.00	£28.00
Tue	10-Dec	£24.00	£28.00
Wed	11-Dec	£24.00	£29.50

DAY	DATE	LUNCH	DINNER
Thu	12-Dec	£24.00	£29.50
Fri	13-Dec	£27.00	See below
Sat	14-Dec	£24.00	See Below
Mon	16-Dec	£24.00	£28.00
Tue	17-Dec	£24.00	£28.00
Wed	18-Dec	£24.00	£30.50
Thu	19-Dec	£24.00	£30.50
Fri	20-Dec	£27.00	£35.00
Sat	21-Dec	£24.00	£35.00
Mon	23-Dec	£24.00	£30.50
Tue	24-Dec	Closed	Closed
Wed	25-Dec	Closed	Closed
Thu	26-Dec	Closed	Closed
Fri	27-Dec	£24.00	£29.50
Sat	28-Dec	£24.00	£29.50
Mon	30-Dec	£24.00	£29.50
Tue	31-Dec	£24.00	See Below

**06/07 & 13/14 Dec Restaurant      7:00pm - £39.00      9:30pm - £34.00**  
**Shubar                                      7:30pm - £39.00**  
**Private Dining                              7:30pm - £39.00**

**New Year's Eve                      Restaurant                      7:00pm - £45.00      9:30pm - £55.00**  
**Shubar                                      7:30pm - £55.00**  
**Private Dining                              7:30pm - £45.00**

\* Please note these prices are exclusive of £6.50 surcharge on steak and 10% service charge added to parties of 5 or more

- These menu prices apply to the Restaurant, Shubar and the Private Dining Room.
- Provisional bookings may be made by telephone but must be confirmed within 7 days by payment of **£15.00** deposit per person.
- Deposits are for places only, are non-refundable and cannot be transferred should numbers in party reduce.**
- Payments may be made over the telephone by credit/debit card, by post or by calling in to the restaurant.
- Final numbers must be given two weeks prior to the function.
- 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 FOR FOOD**