



# THE NEILL'S HILL CHRISTMAS MENU

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## STARTERS

- Cream of cauliflower, cheese & onion soup with crusty bread **(GF\*)**
- Potato & scallion pancake with smoked salmon, crème fraîche & horseradish **(GF)**
- Sizzling portavogie prawns with chilli, chorizo & crusty bread **(GF\*)**
- Mushroom pâté with grilled sour dough & tomato relish **(GF\*)**
- Baked fig with melted goats' cheese, parma ham & walnuts **(GF\*)**

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## MAINS

- Lentil & nut roast with all the trimmings **(GF\*)**
- Roast fillet of seabass with prawn arancini & dill cream sauce **(GF\*)**
- Roast turkey with all the trimmings **(GF\*)**
- Roast breast of duck with slow cooked red cabbage, potato gratin & red wine jus **(GF\*)**
- 10oz sirloin steak with pepper sauce, roast mushroom, tomato & chips (£5 supplement) **(GF\*)**

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## DESSERTS

- Christmas pudding, br&y butter & whipped cream
- Lemon & clementine posset with shortbread **(GF\*)**
- Steamed chocolate pudding with cherry & chocolate sauce, vanilla ice cream
- Hot apple tart with vanilla ice cream & a splash of calvados
- Irish cheese with biscuits, celery, grapes & onion marmalade **(GF\*)**

### PRICES LUNCH

Lunch (excluding Fridays) – £27.50  
Friday – £31

### PRICES DINNER

Tuesday to Thursday – £29.50  
Friday & Saturday – £33.50

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**Dietary Notes:** GF made from gluten free products GF\* can be made with gluten free products (however please note there are gluten products throughout the kitchen)  
**Food Allergies & Intolerances:** When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are h&lled in the kitchen.  
In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.