



Dear Guest,

At The Green Room we are passionate about the changing seasons and fresh foods that are in tune with the land.

Our cuisine at The Green Room is truly seasonal, using local produce that is in season within the north of Ireland. We change our menu regularly to ensure that we always benefit from the freshest, most delicious ingredients.

Our Winter Menu

Christmas is a distant memory but winter is still firmly here, so I believe we should celebrate the frosty weather with warming dishes that use the best of the season, from winter greens to local meats and seafood.

To start I recommend our **Free Range Chicken Irish Caesar Salad**. This is a Caesar with a twist, using Irish Soda Bread Croutons, Free Range Egg, Winter Leaves, Fermanagh Bacon and Shavings of Knockmore Cheese.

For a real taste of Ulster try the **Chargrilled Fermanagh Pork Fillet**, set on Potato Gnocchi, Tomato & Basil Sauce, and the specialty Fivemiletown Boilie Goats Cheese Gratin.

Finish with a flourish with the **Winter Berry Fool**, with Spiced Aghalee Berries, Raspberry Pavlova Ice-Cream, Lashing of Cream & Butterscotch Sauce.

Our partners

We are proud of the range and quality of locally sourced produce available in Northern Ireland and we work with the best farmers and producers to deliver a cuisine that reflects the best our country has to offer.



We have seasonal produce planted exclusively for The Green Room at the Walled Garden at Helen's Bay, courtesy of Helen's Bay Organic Farm and North Down Foods, pictured left.

We're confident that Kettyle's Dry Aged Sirloin and Ribeye Steaks are the best you will taste. Their Fermanagh Chicken is 100% free range and Lough Erne Lamb is sourced from particular breeds reared on the grasslands around the Lough.

I hope you enjoy sampling the menu as much as we have enjoyed creating it.

Graham Burns
Executive Head Chef

(V) Vegetarian, (G) Gluten-free

WINTER MENU 2012

A Warm Welcome

Chef's Soup of the Day (v) Served with Warm Bread & Ballyrashane Butter	£4.00
Pickled Kilkeel Herring Apple, Celery & Sourcream salad, Homemade Wheaten Bread and Cucumber Pickle	£4.50
Fivemiletown Smoked Brie Filo Parcel (v) Armagh Apple, Beetroot & Cranberry Confit	£4.50
Free Range Chicken Irish Caesar Salad Soda Bread Croutons, Free Range Egg, Winter Leaves, Fermanagh Bacon Shavings of Knockmore Cheese	£5.50
Shiitake, Oyster Mushroom and Wild Mushroom Bruschetta (v) Tomato & Chilli Jam, Chive & Tarragon Cream	£5.00
Co. Fermanagh Duck Spring Roll Spiced Noodle Salad, Hoi Sin and Plum Jus	£5.50
Baked Crayfish, Leek & Smoked Salmon Gratin Smoked Oakwood Cheese, Belfast Wheaten	£6.00

Winter Specials

Chargrilled Free Range Chicken Breast (G) Marinated in Garden Herbs, Creamed Savoy Cabbage, Chunky Comber Chips	£14.00
Seared Glenarm Salmon, Comber Potato & Green Pea Mash Leek & Lemon Cream	£13.50
Chargrilled Fermanagh Pork Fillet Set on Potato Gnocchi, Tomato & Basil Sauce, Fivemiletown Boilie Goats Cheese Gratin	£16.00
Brie & Cranberry Tartlet (v) Wild Onion & Tomato Relish, Chunky Comber Chips, Roast Root Vegetables, Leek Cream	£11.50
Honey Roast half Silverhill Duckling Red cabbage with Armagh Cider & Apple, Potato Gratin, Redcurrant and Duck Jus	£16.00
Baked Pale Smoked Codling On a Warm Comber Potato & Smoked Bacon Salad, Savoy Cabbage, Béarnaise Sauce	£15.50

Perennial Favourites – Locally sourced, all year round

Kettle Dry Aged Hereford Sirloin 10 oz (G) £18.00
Dry aged on the bone for 35 days

Kettle Dry Aged Hereford Ribeye Steak 9 oz (G) £16.50
Dry aged on the bone for 28 days

Above steaks served with Grilled Mushrooms & Tomato
Choice of Béarnaise Sauce or Black Pepper & Bushmills Whiskey Cream

Steak Sandwich £12.50
Northern Irish Beef with Sautéed Onions and Forest Mushrooms,
Chilli Jam and Crusty Ciabatta, with Comber Chips

6oz Gourmet Burger £9.50
Belfast Bap, Mature Cheddar, Red Onion Marmalade,
Chunky Comber Chips

From the Winter Garden (v) £3.00

Colcannon Mash
Chunky Comber Chips
Winter Root Vegetables, Oven Roasted with Honey

Warming Desserts £5.00

Winter Berry Fool
Spiced Aghalee Berries, Raspberry Pavlova Ice-Cream, Lashing of Cream & Butterscotch
Sauce

Warm Armagh Apple & Rhubarb Crumble
Free Range Egg Custard & Vanilla Bean Ice-Cream

White & Milk Chocolate Cheesecake
Chantilly Cream & Seasonal Fruits

Belfast Bred & Butter Pudding
Bushmills Whiskey Ice Cream

Lemon Meringue Pie – a traditional classic
Raspberry & Mint Coulis, Fresh Cream

Selection of Fivemiletown hand made cheese £6.50
Brie, Ballyblue and The Green Room's own Smoked Goat's Cheese
Served with Baked Breads, Onion Marmalade and Grapes



Irish Coffee

Freshly brewed coffee with a cream float and Bushmills Whiskey

£4.50

Caffe Latte

Capuccino

Americano

Espresso

Tea

£2.50

£2.50

£2.25

£2.25

Dessert Wines

37. Torres Moscatel d'Oro

Flavour of citrus fruits, raisins and floral aromas with hints of spicy clove

£4.50 per glass

38. Taylor's LBV

£2.55 per glass

39. Taylor's 10yr old

£6.00 per glass

Wines

Please feel free to browse in our Open Wine Cellar. Our wine waiters will be pleased to give guidance on choice of wines to complement your dish.