



CHRISTMAS ENTERTAINMENT 2022

Saturday	19 November 2022	John Garrity
Friday	25 November 2022	John Garrity
Saturday	26 November 2022	Davy Watson
Friday	02 December 2022	Davy Watson
Saturday	03 December 2022	John Garrity
Friday	09 December 2022	SongBirds
Saturday	10 December 2022	SongBirds
Friday	16 December 2022	SongBirds
Saturday	17 December 2022	SongBirds
Friday	23 December 2022	SongBirds
Saturday	31 December 2022	Davy Watson

Entertainment during 8:00pm bookings only

BOOK NOW



www.flamerestaurant.co.uk

Flame

Christmas Menu

**Lunch £30 | Early Dinner £37.50 |
Late Dinner Mon - Thur £37.50 | Late Dinner Fri - Sat £42.50**

A non-refundable deposit of £10.00 per person is required to make a reservation.

STARTERS

Potato & Leek Soup, served with Wheaten Bread (V) (1, 2, 7)

Whiskey Cured Trout served with a Salad of Beetroot, Pickled Shallots,
Wasabi Mayo, and Beetroot Crisps (4, 5, 9, 14)

Chicken Liver Parfait, served with Shallot & Orange Chutney Toasted Focaccia (2, 4, 7, 9, 14)

Blue Cheese & Chestnut Tart w/ textures of Pear, Winter Leaves and Toasted Hazelnut dressing (V) (2, 4, 7, 10, 14)

Spiced Chickpea & Potato Cakes w/ Blackened Corn Salsa, Chilli, Garlic and Lime Dressing (VG) (14)

MAINS

Crisp Pork Belly w/ Parsnip Puree, Mustard Seed Mash, Sprout Tops, Crispy Skin
and a Madeira Jus (1, 7, 9, 10, 12, 14)

Turkey & Ham, Honey Roast Root Veg, Mashed & Roasted Potatoes and Sprouts
served with a Rich Roast Gravy (2, 7, 14)

Tandoori Chicken, Marinated Vegetables, Coconut, Ginger & Coriander Fragrant Rice
served with a Mint Riata and Pear & Lime Chutney (7)

Pan Fried Fillet of Salmon with a Tomato, White Bean & Chorizo Stew, served with Samphire (1, 2, 5, 14)

Roast Root Vegetable Biryani with Toasted Coconut served with Coconut,
Ginger & Coriander Fragrant Rice (VG) (12)

£5.50 Supplement: 10oz Sirloin Steak w/ Salt & Vinegar Crispy Onions, Peppercorn & Brandy Sauce,
served with triple cooked chips (2, 7, 14)

DESSERTS

Christmas Pudding served with a Brandy Sauce (14)

Raspberry & Almond Tart w/ Vegan Ice-Cream and Fresh Raspberries (VG) (10, 13)

Meringue Nest w/ Mulled Wine Berry Compote, Chantilly Cream and Chocolate Shavings (4, 7, 14)

£5 Supplement: Selection of Irish Cheeses, Artisan Crackers served with Grape Fig Chutney (2, 7, 14)

Allergy Key

1-Celery, 2-Gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy,
8-Molluscs, 9-Mustard, 10-Nuts, 11- Peanuts, 12- Sesame Seeds,
13-Soya, 14-Sulphur Dioxide.

Please note that we cannot guarantee that any dish is completely free
from allergens, please inform your server of any allergy's.

*Menu is subject to change

Our staff share in our belief that a tip is to be earned and not
expected, therefore our prices do not include a service charge;
our only exception are for parties of 6 or more whereby a
discretionary 10% service charge is added for your convenience

V = Vegetarian, VG = Vegan

Flame

Christmas 2022

Terms & Conditions

- For all reservations with 6 people or more, we offer a '3 Course Set Menu' which is priced in the table below.
- We require a pre order for all tables of 6 people or more. We will need this 7 days before your reservation date, the pre-order form will be available on our website in the "Menus Section".
- A final guaranteed guest count along with the pre-order is required 7 days prior to your reservation date. This is the minimum number for which you will be billed.
- If any of your party is running late, we will proceed with your order 15 minutes after your reservation time.
- A discretionary 10% service charge will be added to all final bills.
- Please inform us of any dietary requirements at the time of booking
- Bookings will only be secured with a paid-up deposit of £10 per person
- For Lunch and Early Dinner sittings we have a table duration limit in place to allow for the next sitting, see below:

	LUNCH MON – SAT	EARLY DINNER MON – SAT	LATE DINNER MON – THURS	LATE DINNER FRI – SAT ENTERTAINMENT
Reservation Time	12pm or 2:30pm	5pm	8pm	8pm
Table Duration Limit	2 Hrs 15 Mins	2 Hrs 45 Mins	TO FINISH	TO FINISH
Price per person	£30	£37.50	£37.50	£42.50