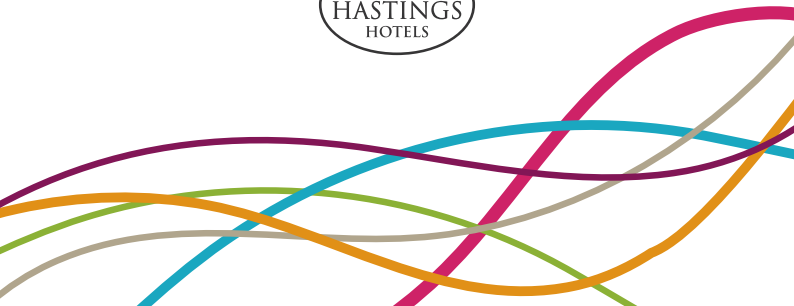


taste
OF HASTINGS

MARCH

ENJOY OUR
SPRING LAMB
HOTPOT





Spring Lamb Hotpot with Causeway Chips & Heather Honey Carrots

Made with Northern Irish Lamb, locally farmed
Root Vegetables and a crispy Comber Potato
Topping, served with our unique twice
cooked **Causeway Chips**.

only £10



Go on... Spoil yourself!

Upgrade for **only £5** more to include our delicious twist on this classic dessert.

Bushmills Whiskey Crème Brûlée

Served with a homemade Shortbread Finger.



MAKING THE MOST OF FINEST LOCAL PRODUCE

The island of Ireland has a proud heritage of farming and fishing, resulting in an abundance of sensational produce and we want to give all our guests a true taste of this in everything we serve. When sourcing our food, we look for produce which stands out from the rest – from where it originates, to the way it is produced and for its flavour.

At Hastings Hotels we are passionate about food and believe that eating is one of life's greatest pleasures. We embrace the use of carefully selected local and seasonal quality foods to enable our chefs to prepare and create the most delicious dishes in our kitchens.

hastingshotels.com

**TWEET US @hastingshotels
#tasteofhastings**

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