

taste OF HASTINGS

APRIL

BREWING AND DISTILLING

**ENJOY OUR
LOCALLY REARED
LOIN OF PORK**

Northern
ireland

Year of Food
& Drink 2016





Loin of Pork with a Herb & Apple Stuffing

Made with the finest Northern Irish Pork Loin, homegrown Herbs and Armagh Apple Stuffing and served with a delicious Spring Onion Boxty and a rich **Shortcross** Gin and Juniper Jus.

Served with **Thompson's** Hastings Blend Tea or **Bewley's** Estate Blend Coffee.

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 A MOUTHWATERING YEAR

Northern Ireland's Year of Food and Drink 2016 is a celebration of everything delicious about this place. The epic landscapes, traditions and people that make our food heritage so unique. With 366 days of foodie experiences, there will be no better time for visitors to enjoy a true taste of Northern Ireland.

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

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