

**A Taste of Comber**

**Autumn Flavours**

**Itinerary**

**Thursday 31st October 2018**

**6.20pm – 7.00pm**

**Starter & Paired drink**  
***Indie Fude***

Sharing Platters of Local Seafood  
Feat. Oysters, Ballyhornan Smoked Salmon & Portavogie Prawns

Potato Vodka & Apple Spritz

**7.10pm – 8.00pm**

**Main Course with one drink**  
***Georgian House***

Wild mallard, Spelt, fermented barley, devilled quails egg, autumn kale

Glass of wine

**8.10pm -8.50pm**

**Dessert & Coffee**  
***Sugarcane Bistro***

Baked Conway farm pumpkin, maple & pecan cheesecake, pumpkin seed praline, Armagh toffee apple puree, mini pumpkin spiced funnel cake & Glastry Farm vanilla bean ice cream

Glass of wine

**9.00pm – 10.30pm**

**After Dinner**  
***McBride's on the Square***

Showcase of Northern Irish Artisan Cheese, accompanied by a tasting flight of local beers.

**Over 18's only - 26 covers**

**£47 per person**

**Please Note: Food Allergies and Intolerances**

**Some of these foods may contain allergens. Ticket holders are advised to speak to a member of staff for more information before the event**