



STORMONT
HOTEL

LA SCALA
PRIVATE DINING



Private Dining

For parties of 15 people or more

TO START


Seasonal Soup of the Day Served with a signature Hastings homemade wheaten scone	£8
Stormont Caesar Salad Baby gem lettuce, warm Grant's bacon lardons, garlic croutons, Parmesan and homemade Caesar salad dressing	£14
Wild Mushroom Bruschetta Buttery fried mushrooms served on toasted sourdough topped with torn burrata and finished with homemade pesto	£9

MAINS

Lisdergan Gourmet 6oz. Burger 100% Irish beef burger on a toasted brioche roll with lettuce, tomato, jalapeño jam and triple cooked chips	£20
Fish & Chips Lightly beer battered fish served with homemade tartar sauce, mushy peas and triple cooked chips	£20
Roast Irish Chicken Supreme Accompanied by smoked bacon mash, honey roast root vegetables and chicken jus	£22
Thai Green Curry Butternut squash, pak choi, green peppers, spinach & onions in a fragrant Thai coconut sauce served with Basmati rice and flatbread	£19

DESSERT

Raspberry Eton Mess Meringue shards, fresh whipped cream, raspberry compote and fresh raspberries	£9
Warm Chocolate Sponge Cake Served with Ben's toffee caramel ice cream and chocolate sauce	£9
Sticky Toffee Pudding Served with creamy caramel sauce and Ben's rum & raisin ice cream	£9



Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.