

Christmas Dinner

Appetizer

Wild Mushroom Risotto Bonbons, served on a bed of lightly dressed Rocket Salad (1, 7, 3, 10, 12)

Winter Vegetable Soup du Jour, Served with Homemade Guinness Wheaten Bread (1, 7, 9)

Smoked Salmon Roulade, Natural Cream Cheese & Atlantic Prawn Filling, Honey-Dill & Mustard Dressing with Side of Fresh Mixed Leaves. (2, 4, 7, 10)

Crispy Duck Salad, Red Onions, Fine Chopped Scallion, Topped with Roasted Sesame Seeds, on Fresh Dressed Ruc-Cola Leaves (1, 6, 11, 12)

Main Event

Traditional Stuffed Turkey & Honey Roast Ham, Fresh Sage & Onion Stuffing, Medley of Seasonal Vegetables, Creamed Potato & Cranberry Jus (1, 6, 7, 10, 12)

Honey Baked Dorne of Salmon, Cherry Tomato & Basil Ragout, Sautéed Vegetables & Potato Snow (4, 7, 12)

Supreme of Chicken Chasseur, on Creamy Champ Mash, Side of Fresh Selection of Vegetables & sauce Chasseur (1, 6, 7, 12)

Stir Fried Vegetable, Sweet Potato & Coconut Curry, Served with Naan Bread & Boiled Long Grain Rice (1, 8, 9, 10)

10oz Succulent Sirloin Steak, Cooked to Your Liking, Served with Panfried Onions & Mushrooms, Black pepper & Brandy Sauce with handcut chips (1, 6, 7, 12)
(€7 supplement applies)

Something Sweet

Homemade Cinnamon Parfait, Warm Cherry Compote (3, 7, 8, 12)

Dark Mousse au Chocolat Recette Classique (3, 7, 8, 12)

Traditional Christmas Pudding, Brandy Cream (1, 3, 5, 7, 8, 12)

Warm Apple & Berry Crumble Served with Vanilla Pod Ice Cream (3, 7, 8)

Finale

Selection of Teas, Coffees & Minced Pies (1, 3, 5, 7, 8, 12)

allergens: 1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

please ask staff if we can substitute an allergen item

4 Courses for €39.95