



Christmas Dinner Menu 2019

Mulled Wine on arrival

To Start

Caramelized Butternut Squash & Coconut Soup (1.13)

Served with Herb Croutons

Irish Smoked Salmon Salad (5.7.13.14)

Pickled shallots in Whiskey, Tarragon & Cane Sugar with Beetroot Glaze, and Wasabi Sour Cream

Cranberry & Leek Goats Cheese Tart (5.7.10.13) (walnut, wheat flour)

Creamed Leeks, Goat's Cheese, Walnuts, Cranberry & Beetroot Glaze

Main

Oven Baked Fillet of Hake (1.2.3.5.7.13.14) (semolina, durum, wheat flour)

Topped with Chorizo Crust and set upon a Creamy White Wine & Boston Prawn Cream

Roast Sirloin of Irish Beef (1.2.4.7.9.13) (wheat flour)

Slow Roasted Premium Irish Beef coated with Wild Thyme Sauce served with Yorkshire Pudding topped with Béarnaise

Butter Roast Turkey and Honey Glazed Ham (2.7.13.14) (semolina, durum, wheat flour)

Baby Onion & Herb Stuffing Served with a Mulled Wine Jus

Wild Mushroom & Leek Risotto (v) (1.7.10.13) (almond)

Garnished with Roasted Almonds & Truffle Oil

Something Sweet

Trio of Desserts

Mini Lemon Meringue Pie, Baileys Cheesecake & Guinness Mousse

Mince Pies served with Tea & Coffee

Food Allergens 1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nut 11. Peanuts. 12. Sesame seed 13. Soya 14. Sulphur Dioxide & Sulphites