

Christmas Dinner Menu

Smoked Irish Salmon, Beetroot & Rocket salad with Citrus Dressing and Guinness Soda Bread

Slow-Roasted Vine Tomato and Goats' Cheese Tartlet with Pesto Dressed Salad

Trio of Melon with Roast Figs and Cinnamon Syrup

Spicy Roast Parsnip Soup/Terrine of Duck Liver Parfait on Toasted Brioche with a Redcurrant Reduction

*Spicy Roast Parsnip Soup
or Sorbet*

Sorbet Flavours available ; Sicilian Lemon, Green Apple, Lime, Champagne, Gin & Pink Grapefruit, Apple & Calvados, Cassis

Roast Sirloin of Beef with Roast Garlic and Thyme Mash and Red Wine Jus

Traditional Roast Stuffed Turkey and Ham with Cranberry Gravy, dressed with Chipolatas and Roasted Root Vegetables

Grilled Fillet of Sea Bass on a bed of Basil Mash with a Lemon and Dill Butter

Roast Breast of Guineafowl with Lemon & Garlic, Spring Onion Pomme Puree & Crispy Chorizo

Baked Feta Cheese and Roast Tomato Filo Parcel with Sweet Pepper Sauce

Chocolate Torte

Apple Strudel

Classic Tiramisu

Traditional Christmas Pudding with Brandy Cream

€48.50 per person. Price includes Mulled Wine on arrival. Choose 2 starters, Soup or Sorbet, 2 main courses and 2 desserts

