

## Starters

### **Golden Fried Breaded Mushrooms stuffed with Mozzarella Cheese**

Served with Seasonal Leaves and Light Garlic Dip (v)

### **Chicken and Mushroom Vol au Vent**

Cooked in a Creamy Sauce and served in a Golden Pastry Case

### **Garlic, Lime and Chilli Glazed Pork Belly**

Accompanied with Apple Mousse and Balsamic Vinaigrette (gf)

### **Kenmare Smoked Salmon Tartare**

With Shallots, Cucumber, Capers & Coriander

Accompanied with Lemon Mayo and Toasted Sourdough Bread (gf on request)

### **Homemade Soup of the Evening** (gf on request)

## Main Course

### **Flame Grilled 10oz Irish Angus Sirloin Steak** (Supplement - €5)

Served with Creamy Garlic Potatoes, Sautee Onions and Mushrooms, Homemade Chips and choice of Brandy Peppered Sauce or Garlic Butter (gf on request)

### **Roast Turkey and Ham**

With Herb Stuffing, served with Cranberry Gravy (gf on request)

### **Roulade of Irish Chicken**

Wrapped in Parma Ham stuffed with Asparagus and Sundried Tomatoes, served with Tarragon Gravy (gf)

### **Oven Baked Duo of Hake and Salmon**

Served with Lemon and Dill Sauce (gf)

### **Medallions of Brian Wilmott's Pork Fillet**

Wrapped in Pancetta, served with Madeira and Wild Mushrooms Sauce (gf)

### **Goats Cheese and Vegetable Burger**

Served in a Brioche Bun with Sweet Potato Chips, Chef's Chilli Sauce and Balsamic Vinaigrette (v)

## Desserts

### **Homemade Christmas Pudding**

Served with Brandy Sauce and Whipped Cream

### **Traditional Sherry Trifle**

Drizzled with Fruit Coulis and served with Whipped Cream

### **Sticky Toffee Pudding**

Served with Vanilla Ice Cream and Butterscotch Sauce

### **Flavoured Cheesecake of the Evening**

Please ask your server for more details

### **Selection of Glenown Ice Cream** (gf)

Topped with Raspberry Coulis and Chocolate Shavings

### **Freshly Brewed Tea or Coffee**

€35.00