

Christmas Dinner Set Menu

Appetizers

SMOKED SALMON & TIGER PRAWNS TARTARE (1, 3, 5, 7, 8, 9)

Smoked Salmon & Tiger Prawn Tartare. Served with Capers, Shallots on a bed of Toasted Brioche.
Drizzled with Honey and Mustard Dressing.

SMOKED CHICKEN SALAD (9, 10)

Smoked Fillet of Chicken served with Orange Segments, Pomegranate, Roasted Cashew Nuts, Baby Gem. Drizzled with Homemade Orange Dressing (gf)

GOLDEN FRIED BREADED MUSHROOMS STUFFED WITH MOZZARELLA CHEESE (1, 4, 7)

Served with Seasonal Leaves and Light Garlic Dip

SLOW COOKED MARINATED PORK BELLY (1, 2, 13)

Slow cooked Pork Belly, Marinated with Garlic & Lime. Finished with Soya Glaze. Served with an Apple Mousse

BLACK PUDDING SPRING ROLLS (1, 4, 7, 13, 14)

Fusion of Black Pudding, Streaky Bacon and Apple in a Spring Roll Pastry. Served with Fire Roasted Pepper Relish and Mango Mousse

Main Course

ROAST TURKEY AND HAM WITH HERB STUFFING (1, 4, 7)

Served with Cranberry Mousse, Creamy Mash Potatoes, Vegetables and Gravy

SLOW COOKED IRISH LAMB SHANK (7, 14)

Served on a bed of Mash Potatoes with Roasted Root Vegetables. Accompanied with Red Wine & Rosemary Jus

FLAME GRILLED 10oz SIRLOIN STEAK (5e supplement) (1, 4, 7, 14)

Sirloin Steak served with Onion Rings, Sauteed Mushrooms and Skinny Chips.
Choice of Brandy Peppercorn Sauce or Garlic Butter

MEDALLIONS OF PORK FILLET WRAPPED IN PANCETTA HAM (7, 13, 14)

Pork Fillet wrapped in Pancetta. Accompanied with Beetroot Puree & Baked Carrots. Served with Mushroom and Red Onion Risotto and Creamy Wild Mushroom Sauce (gf)

PAN-FRIED FILLET OF HAKE (5, 7)

Fillet of Hake served with Champ Potatoes, Pea Puree, Broccoli & Cherry Tomatoes.
Drizzled with Lemon and Dill Sauce (gf)

GOATS CHEESE AND VEGETABLE BURGER (1, 4, 12)

Served in a Black Sesame Bun with Chef's Light Chilli Sauce and Balsamic Reduction. Accompanied with Sweet Potato Chips and Baby Gem Salad (gf on request)

Dessert

HOMEMADE CHRISTMAS PUDDING (1, 4, 7, 14)

Served with Anglaise Sauce and Freshly Whipped Cream

HAZELNUT AND RASPBERRY CHOCOLATE BROWNIE (1, 4, 7, 10, 11)

Served with Vanilla Ice Cream & Freshly Whipped Cream

HOMEMADE CRUMBLE OF THE EVENING (1, 7)

Served with Sauce Anglaise & Vanilla Ice Cream

FLAVOURED CHEESECAKE OF THE EVENING (1, 7, 14)

Please ask your server for more details

ETON MESS (4, 7)

Crushed Meringue, Fruit Coulis, Strawberries, Whipped Cream and Strawberry Ice Cream (gf)

SELECTION OF GLENOWN FARM ICE CREAM (7)

Served with Freshly Whipped Cream, Fruit Coulis and Chocolate Shavings (gf on request)

FRESHLY BREWED TEA or COFFEE

(1)- Gluten, (2)- Celery, (3)- Crustaceans, (4)- Eggs, (5)- Fish, (6)- Lupin, (7)- Milk, (8)- Molluscs
(9)- Mustard, (10)- Nuts, (11)- Peanuts, (12)- Sesame Seeds, (13)- Soya, (14)- Sulphur dioxide

€49.00