

Christmas Dinner Menu

Starter

Homemade Soup of the Day

Served with Freshly Baked Bread

(1,3,7,9,11)

Mille Feuille of Chicken

Served with Mushroom in a Crisp Pastry Case

(1,3,7,9,11)

Tian of Smoked & Fresh Salmon

Served with Chive Crème Fraiche & Homemade Brown Bread

(1,4,3,7)

Golden Fried Brie

Served with Caramelised Onion & Tomato Chilli Jam

(1,3,7,9,10,12)

Main Course

Grilled 8oz Sirloin Steak (€5 Supp)

With Saute Mushrooms & Onions, Onion Rings & a Creamy Pepper Sauce

(1,3,7,9,12)

Roast Stuffed Turkey & Ham

Served with Savoury Stuffing & Rich Roast Gravy

(1,3,7,9,12)

Oven Baked Half Duck (€5 Supp)

With Apricot & Date Stuffing, Orange Cointreau Glaze

(1,3,7,9,12)

Pan Seared Fillet of Salmon

With Saute Baby Potatoes, Roast Vegetable Puree, Green Beans & Lemon Butter

(4,7)

Oven Baked Supreme of Chicken

Filled with Forest Mushroom Mousse Served with Pariseanne Potatoes, Baby Vegetables

& Red Wine Jus

(1,3,7,9,12)

Vegetarian Option Available on Request

*All Main Courses are served with a
Selection of Winter Vegetables & Potatoes*

Dessert

Double Chocolate Mousse

Served with Raspberry Coulis

Traditional Christmas Pudding

Served with Brandy Spiced Butter & Fresh Cream

Apple & Berry Crumble

Served with Sauce Anglaise

Cheesecake of the Day

Selection of Ice Cream

Served with Fruit Coulis

(1,3,5,6,7,8,11,12)

Tea & Coffee

€25.00

1: Cereals Containing Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soyabean 7: Milk 8: Nuts
9: Celery 10: Mustard 11: Sesame 12: Sulphur Dioxide 13: Lupin 14 Molluscs

