

# EVENING CHRISTMAS MENU

**€31.00 Per Person**  
**With Mulled Wine - €34.00**

## STARTERS

*Chef's Homemade Soup of the Day*

Freshly Baked Roll (1,6,7,9,12)

*Golden Fried Brie Wedges on a bed of Cranberry Compote*

With Seasonal Leaf Salad (1,3,7,10)

*Chicken & Mushroom Vol au Vent*

Tender pieces of chicken and sauteed mushrooms in a creamy white wine sauce, served in a flaky puff pastry (1,3,4,7,10)

## MAINS

*Roast Farmhouse Turkey & Glazed Ham*

Sage & Onion Stuffing served with Cranberry Sauce (1,6,7,9,12)

*Irish Atlantic Herb Crusted Salmon*

Served with a Lemon Butter Sauce (1,4,6,7,9,12)

*Pan Fried Breast of Chicken topped with Streaky Bacon*

Served with a Creamy Cracked Black Peppercorn Sauce (7,9,10,12)

*10oz Prime Irish Sirloin Steak, onions and mushrooms - €7 Supplement*

Served with a Creamy Cracked Black Peppercorn Sauce (7,9,14)

*Oriental Vegetable Stir-Fry with Egg Noodles*

(1,3,4,6,11,14)

## DESSERTS

*Fresh Fruit Meringue Nest with Fresh Cream*

With Fresh Coulis (3,7)

*Profiteroles*

Served with a warm Chocolate Sauce (1,3,7)

*Christmas Pudding & Custard*

With Fresh Coulis (1,3,7,12)

*Cheesecake of the Day*

(1,3,6,7,12)

