NEWGRANGE HOTEL
CUSACK HOTEL GROUP

EVENING CHRISTMAS MENU

€35.00 Per Person
With Mulled Wine-€40.00

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)

Garlic Battered Mushrooms
Served with Garlic Aioli (1,3,10,12)

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)

***P**an 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)

DESSERT

Fresh Fruit Meringue Nest with Fresh Cream
With Fresh Coulis (3,7)

Profiteroles
Served with warm Chocolate sauce (1,3,7)

Christmas Pudding & Custard
***W**ith Fresh Coulis (1,3,7,12)

Cheescake of the Day

1 = CEREALS INCLUDING GLUTEN 2 = CRUSTACEANS 3 = EGGS 4 = FISH 5 = PEANUTS 6= SOYABEAN 7 = DAIRY/MILK 8 = NUTS 9 = CELERY 10 = MUSTARD 11 = SESAME 12 = SULPHUR DIOXIDE 13 = LUPIN 14 = MOLLUSCS