



Price: €30.00

* * * *

CHRISTMAS STARTERS

Homemade Cream of Vegetable Soup
Served with warm Rolls (optional for change)

Sweet Melon Trio
Fresh Raspberry Coulis, Orange & Passion Fruit Jus

Sautéed Chicken & Button Mushrooms
In a White Wine Cream Sauce, served in a Crisp Puff Pastry Case

Smooth Duck Liver Pate
Honey, Apple and Raisin Compote

* * * *

CHRISTMAS MAIN COURSES

Roast Sirloin of Beef
Glazed Root Vegetables, served with a Red Wine Jus

Traditional Roast Turkey & Baked Limerick Ham,
Served with a Savoury Stuffing, Cranberry Sauce & Roast Gravy

Pan Seared Irish Salmon
Dill Potato Purée, with a Tarragon Beurre Blanc

Supreme of Chicken
Creamed Baby Leeks and Rosemary Jus

Roasted Provençal Vegetables Tartlet (v)
With Basil & Shaved Parmesan

* * * *

Selection of Vegetables & Potatoes



CHRISTMAS DESSERTS

Homemade Christmas Pudding
With Brandy Butter

Traditional Sherry Trifle
Fresh Cream

Warm Chocolate Brownie, Crème Anglaise
Vanilla Ice Cream

Apple Pie
With fresh cream

* * * *

Freshly Brewed Tea or Coffee

* * * *

Price: €30.00

* * * *

Please note that bookings for 20 people or more, a Dessert Buffet will be displayed for your dining convenience