

MENU

APPETIZER

Roast Spiced Parsnip Soup

Atlantic Seafood Chowder

Smoked Salmon Roulade, Crème Fraiche & Avocado Dressing

Goats Cheese Tartlet, Carmalised Onion, Petit Leaves

Roast Butternut Squash & Red Pepper Salad, Mozzarella Pearls, Walnut, Honey Sherry Dressing

MAINS

Turkey & Ham, Herb Stuffing, Sautéed Brussels Sprouts, Glazed Carrots, Cranberry Gravy

Braised Shortrib of Irish Beef, Creamed Potato, Celeriac Puree, Stem Broccoli, Red Wine Jus

Pan Fried Fillet of Atlantic Salmon, Creamed Potatoes, Green Beans, Lemon Beurre Blanc with Chive Oil

Seared Supreme of Chicken, Chalot Puree, Creamed Potatoes, Sugar Snap, Port & Thyme Jus

Gnocchi, Sundried Tomatoes, Roast Pepper, Red Onion, Cream Mushroom Sauce

DESSERT

Chocolate fondant, Whipped Cream, Berry Compote, Honeycomb Ice cream

Pear Frangipane, Whipped Cream, Vanilla Ice cream

Irish Coffee Tiramisu, Shortbread Biscuit

Cherry White Chocolate Cheesecake, Berry Compote, Whipped Cream

Sticky Toffee Pudding, Butterscotch, Salted Carmel Ice cream

Selection of Ice cream, Wafer Basket

Mince Pies with a Selection of Fine Tea's & Coffee

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during meal preparation, Cross contamination risks are possible.