

CHRISTMAS 2024 CHEF SELECT menu

APPETIZERS & SOUP

HONEY ROASTED LIGHTLY SPICED PARSNIP

sweet potato and apple soup with parmesan oil (6,7,8,9,12)

ASSIETTE OF DUCK

duck liver parfait, duck spring roll, slow cooked tomato relish, toasted sourdough onion bread, hoisin sauce, pickled ginger and soy ginger & honey dressing (6,7,8,9,12)

LIME OIL SCENTED FISH CAKE

wasabi mayonnaise, tangy mango relish, organic baby leaves, caper berries and citrus dust (1,2,3,7,8,9,11,12)

VINE CHERRY SUNDRIED TOMATOES & GOAT CHEESE TART

red onion confit, organic mesclun, pesto and beet root drizzle with toasted pine nuts & lemon vinaigrette (5,6,7,8,9,11,12)

MAIN COURSE SELECTION

FINE HERB MARINATED SLOW COOKED BEEF

caramelised pearl onions, pommes fondant, balsamic glazed plum cherry tomatoes, star anise scented natural jus (7,8,9,11,12)

TURKEY BREAST, MAPLE GLAZED HAM

fresh tarragon & figs stuffing, gratin potato baby red currants madeira reduction (6,7,8,9,12)

PAN FRIED FILLET OF SALMON

sautéed samphire, saffron and lemon glaze, baby tomatoes, crème potatoes, champagne thermidor cream sauce (1,2,3,7,8,9,12,13)

WILD MUSHROOM & SWEET GREEN PEA RISOTTO

mascarpone cheese, white truffle, grilled artichoke (7,8,9,12)

All main dishes are served with honey roasted winter vegetables, creamed potato.

DESSERTS

LOUGHREA SELECTION OF CHOCOLATE DESSERT PLATE

72% dark & white chocolate mousse, chocolate & orange tart, white chocolate & raspberry cheesecake, traditional christmas pudding served with jersey cream & amaretti custard (5,6,7,8,9,11,12)

TRADITIONAL TIRAMISU

coffee dust, raspberry coulis & salted caramel pop corns (5,6,7,8,9,12)

Selection of coffee and tea.



LOUGH REA
HOTEL & SPA

