

Festive Dining Menu 1

TO START

French Onion Soup

Served with Gruyere Crouton

Classic Baby Shrimp Cocktail

Marie Rose Sauce & Garlic Crostini

Duo of Scallops

Served with Pesto Risotto

Duck Liver Parfait

Port Sauce Mixed Peppers & Melba Toast

MAIN COURSE

Butterfly Turkey & Callan Ham

Honey Roasted Vegetables Gravy & Cranberry Sauce

Duo of fish

White Wine Sauce Potato Gratin & Steamed Green Beans

8oz Striploin Steak

Portobello Mushroom Carmalised Onions Pepper Sauce

Spinach & Ricotta Tortellini

Served with a Creamy White Wine Sauce, Fresh Parmesan & Garlic Bread

Slow Cooked Pork Belly

Served with Caramelized Apples Roast Potatoes & Roast Gravy

SOMETHING SINFUL(CHOOSE 4)

Chocolate Yule Log

Chocolate & Hazelnut Ganache & Chocolate Sprinkles

Christmas Pudding

with Brandy Sauce

Baileys & Malteser Cheesecake Cheesecake

Caramel & Chocolate Sauce

Traditional Sherry Trifle

Topped with Whipped Cream & Sliced Strawberries

Seasonal Berry Meringue Roulade

Red Fruit Compote

Freshly Brewed Tea/Coffee

3 COURSE €40

2 COURSE €35

