

Festive Dining Menu 3

TO START (CHOOSE 2)

French Home Made Soup of The Day
Served with Home Made Brown Bread

Classic Baby Shrimp Cocktail
Marie Rose Sauce & Garlic Crostini

Duck Liver Parfait
Port Sauce Mixed Peppers & Melba Toast

MAIN COURSE

Traditional Roast Stuffed Turkey & Callan Ham
Honey Roasted Vegetables Gravy & Cranberry Sauce
Pan Fried Fillet of Salmon
Grilled Asparagus, Cherry Tomato & Dijon Sauce
Braised Rib of Beef
Yorkshire Pudding, Creamy Mash & Thyme Jus

SOMETHING SINFUL (CHOOSE 2)

Warm Raspberry Bakewell Tart,
Vanilla Custard

Christmas Pudding
with Brandy Sauce

Traditional Sherry Trifle
Topped with Whipped Cream & Sliced Strawberries

Freshly Brewed Tea/Coffee

3 COURSE €38

2 COURSE €33

