

Festive Dining Menu 2
TO START

French Onion Soup
Served with Gruyere Crouton

Classic Baby Shrimp Cocktail
Marie Rose Sauce & Garlic Crostini

Duck Liver Parfait
Port Sauce Mixed Peppers & Melba Toast
MAIN COURSE (CHOOSE 3 + VEGETARIAN)

Butterfly Turkey & Callan Ham
Honey Roasted Vegetables Gravy & Cranberry Sauce
Duo of fish

White Wine Sauce Potato Gratin & Steamed Green Beans

Braised Rib of Beef
Yorkshire Pudding, Creamy Mash & Thyme Jus
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 3)
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 €38 2 COURSE €33

