



MERRY Christmas

Starters

Sweet Potato Soup with Garlic and Sea Salt Croutons and Crème Fraîche

Crispy Goats Cheese Beignets on a bed of Tomato and Basil with Crispy Basil Leaves

Seared Scallops, Black Pudding and Cauliflower Purée

Traditional Prawn Cocktail with a Tangy Marie Rose Sauce

Wedge of Watermelon served with mixed Melon, Kiwi & Blueberry Skewers and Strawberry Coulis

Champagne Sorbet

Main Courses

Roast Turkey and Honey Glazed Ham with Sage and Onion Stuffing topped with a Red Wine Gravy

Slow Roasted Sirloin of Beef with Yorkshire Pudding and Creamy Pepper Sauce

Crispy Salmon on braised Leeks with toasted Hazelnuts topped with a Lemon and Fennel Butter

Crispy Half Duck, Braised Red Cabbage, Green Peppercorn Sauce and Caramelised Apple

Braised Lamb Shank with Charred Chorizo & Butter Beans in a Red Wine Sauce

Tomato and Basil Vegetable Crumble

All Main Courses served with Mashed Potato, Red Cabbage, Balsamic Glazed Brussel Sprouts and accompanied with a Parma Ham Wrapped Asparagus Spear

Trio of Desserts

Winterberry Cheesecake, Warm Christmas Pudding with Brandy Custard and Homemade Profiterole Stuffed with Orange scented Whipped Cream, drizzled with Chocolate Sauce

All desserts served with a Festive Shortbread Biscuit

Tea / Coffee

Nollaig mhór mhaith dár gcustaiméirí go léir