

Christmas MENU

EVENING

€45

STARTERS

Cream Soup of the Day, Homemade Brown Bread
Prawn, Chorizo & Tomato Bruschetta, Lemon Aioli
Melon, Grilled Halloumi & Fig Salad with Toasted Almonds &
Peppery Rocket, Hot Honey Dressing
Homemade Chicken Liver Pate, Ballymaloe Relish &
Homemade Guinness Bread

MAIN COURSE

6 hour, slow cooked
10oz Irish Beef Featherbladewith a Rich Jus.

Classic Roast Turkey & Ham, Sage & Onion Stuffing,
Roast Gravy and Cranberry Sauce.

Grilled escalope of Atlantic Salmon, Buttered Greens,
Chive Beurre Blanc.

Baked Butternut Squash, Puy Lentil, Tomato
& Pumpkin Seed Crumble.

DESSERTS

Baileys Cheesecake, Salted Caramel Sauce
Lemon Meringue Pie, Toasted Almond, Raspberry Coulis
Chocolate Mousse Cake, Raspberry Sorbet
Warm Christmas Pudding & Custard

TEA /COFFEE & MINCE PIE