



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 Featherblade with 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

DESSERT PLATE

Baileys Cheesecake, Salted Caramel Sauce

Lemon Meringue , Toasted Almond Roulade

Warm Christmas Pudding & Custard

TEA /COFFEE & MINCE PIE