

Christmas

# DINNER MENU





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#### **STARTER**

Wild mushroom arancini roasted red pepper coulis (2 wheat, 4, 7, 14)

**Smoked chicken salad** watercress and pomegranate with mango yoghurt dressing (7, 14)

**Spiced roasted root vegetable soup** with homemade brown bread (2 wheat, 7, 14)

**Crispy Kataifi prawn** chili mango mayonnaise (2 wheat, 3, 4, 7, 14)

> **Melon medley** raspberry coulis, mint (14)

#### MAIN

**Traditional turkey and ham** garden herb stuffing, Chorizo and chive croquette, pan gravy (2 wheat, 4, 7, 14)

> 602 fillet of Irish beef onion rings, chili jam, peppercorn jus (2 wheat, 7, 14)

**Spinach and ricotta ravioli** with pesto cream and toasted pine nuts (2 wheat, 7, 14)

Seared Atlantic salmon saffron risotto, braised baby fennel, lemon butter sauce (5, 14)

> **Chicken and king oyster mushroom** dauphinois potato, creamy mushroom jus (7, 14)

### DESSERT

Traditional Christmas pudding with brandy custard (2 wheat, 7, 14)

Apple and rhubarb crumble with vanilla ice cream (2 wheat, 7, 14)

Winter berry meringue Chantilly cream (7, 14)

**Ginger toffee pudding** butterscotch sauce (2 wheat, 7, 14)

#### **Tea or Coffee**

Served with festive mulled wine and mince pies 2 course €49 - 3 course €54

1 Celery, 2 cereals containing Gluten, 3 Crustaceans, 4 Egg, 5 Fish, 6 Lupin, 7 Dairy, 8 Molluscs, 9 Mustard, 10 Tree nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphites