

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