



Christmas Dinner

To Start

Roasted Celeriac & Truffle Soup

Rustic rolls

Smoked Kish Salmon

Avocado puree, dill crème cheese, Guinness bread, Goatsbridge trout caviar

Chicken & Forest Mushroom Vol au Vent

Puffed pastry basket, filled with creamy chicken & mushroom ragout

Ardsallagh Goat's Cheese & Caramelized Onion Tartlet

Red pepper salsa

Smoked Haddock Fishcake

Sauce tartare and mesclun leaves

Mains

Roast Turkey & Honey Glazed Ham

Sage & onion stuffing, cranberry jus

Chicken Roulade

Filled with herb stuffing, wrapped in smoky bacon, rosemary cream

Grilled Atlantic Salmon

Chive & orange Beurre Blanc

Roast Hereford Striploin of Beef

Port & thyme jus

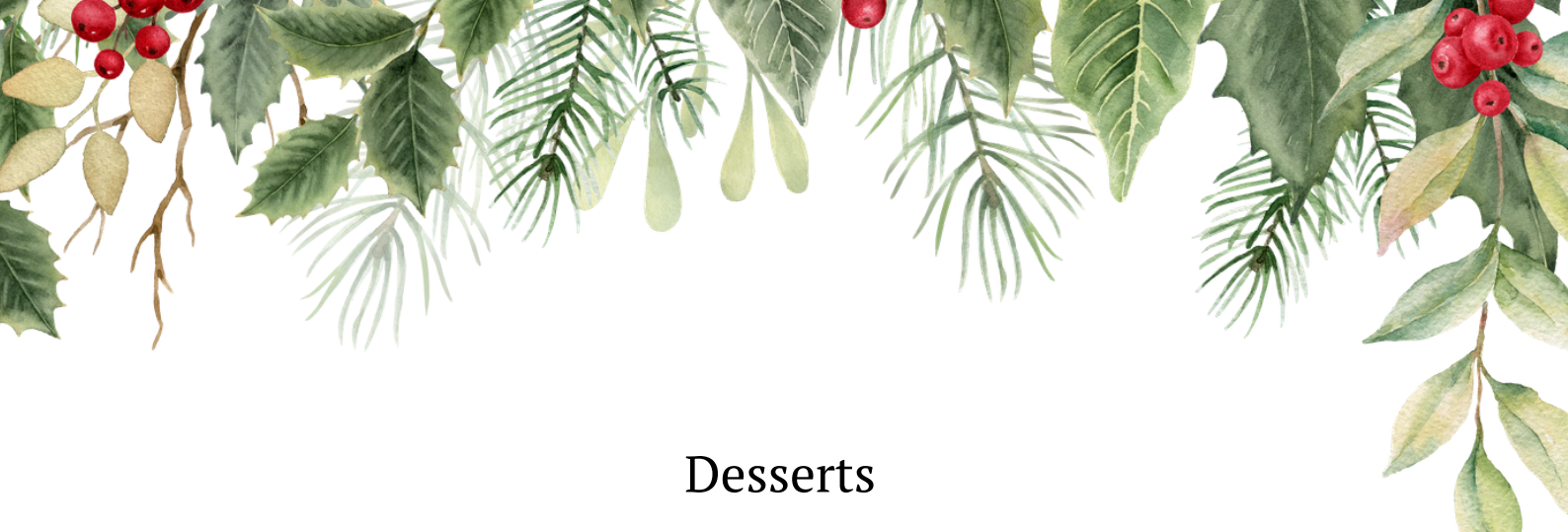
Confit Lamb Rilette

Garlic Jus

Grilled Sea Bass

Tomato Caper Butter

All Mains served with
Selection of seasonal vegetables and potatoes



Desserts

Festive Medley of Marine Desserts

Flamed Lemon Meringue Tart
Iced Raspberries

Irish Cream Tiramisu
Orange biscotti

Sticky Toffee Pudding
Rum & Raisin Ice Cream

Wild Berry Crumble
Vanilla Bean Ice Cream

Tea & Coffee

Mince Pies

2 course - €45 per person (choice of two mains)
3 course - €54.00 per person (choice of two mains)

Add sorbet course @ €4.50 per person
Add cheese board per table @ €5.00 per person
Add Mulled Wine on arrival @ €5.00 per person