

Christmas Dinner Menu 2019

Warm Carpaccio of Smoked Salmon, Fish Cake and Crab Claws on a Delicate Chilli & Lemon Dressing
1,2,3,4,6,7,8

Chilled Galia, Cantaloupe & Watermelon Plate with a Wild Berry Compote, Green Apple Sorbet and Raspberry Coulis

This Evenings Homemade Soup **1,7,10**

Crispy Breaded Brie, Wild Berry Compote, Simple Tossed Salad **1,3,7,10**

Spiced Shredded Duck and Stir Fried Vegetable Spring Rolls on a Rocket Leaf Salad with a Honey Soya Dressing **1,6,8,11**

Salad of Baby Gem, Smoked Chicken, Bacon Lardons, Croutons and Parmesan Shavings Tossed in a Caesar Dressing **1,3,4,7,10**

32hr Braised Prime Irish Beef Blade With a Red Wine, Pearl onion & Balsamic jus & Scallion Mash
9,10,12

Pan Seared Filled of Sea Bass and fillet of Salmon with Crisp Tiger Prawns on a Smoked Salmon Mash, Lemon & Chilli Sauce **2,4,7,12**

Crisp Roasted Supreme of Chicken with a herb Stuffing in a Parcel of Parma Ham with a Pearl Barley & Smoked Bacon Ragout **1,3,7,9,10,11,12**

Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing & a Red Wine Jus **1,9,12**

Oven Baked Spinach and Goats Cheese Tartlet with Roasted Vegetables, Sundried Tomatoes, Cream & Parmesan **1,3,7,8**

Warm Christmas Pudding, Vanilla Ice-Cream & Brandy Sauce **1, 3, 7, 8**

Selection of Ice-Creams in a Crisp Wafer Basket & Fruit Coulis **1,7**

Warm Apple Crumble, Grenadine Syrup & Berry, Vanilla Ice Cream **1,3,6,7,8**

Meringue with Fresh Fruit and Strawberry Ice- Cream **3,7,8**

Chocolate and Baileys Cheesecake, Honeycomb ice-cream Fruit Coulis **1,3,7,8**

Tea Coffee & Mince Pies

1,8

€34

Or

€37 to add a glass of mulled wine

If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request

Allergens

**1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy,
8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites,
13 = Lupin, 14 = Molluscs**