

Christmas Lunch 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

€29

Or

€25 for 2 courses & Tea/Coffee

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**