

Dinner Menu Christmas 2018

Creamed Sauté Button & Chestnut Mushroom (1,7)

With slow poached chicken in a garlic vebuté,
served in a crisp puff pastry Scottish cap & white truffle oil

Baked Courgette & Brie Tartlet (1,3,7,9,10)

With a chive champagne Chablis, tomato concassé & garden pea shoots

Homemade Soup of The Day (1,11,7,12)

Served with fresh bread rolls

Smoked Salmon Salad (4,10,12)

With dill aioli, caper & red onion, dressed garden leaves

Crispy Chorizo & Feta Salad (1,7,10,12)

With green bean, rocket & beetroot reduction

Garden Herb Stuffed Turkey & Ham (1,7,12)

With roast potato & cranberry jus

Pan Seared Fillet of Hake with pesto herb crust (1,11,4,7,9,12,14)

With poached asparagus, vine cherry tomato & shellfish cream

10oz Prime Irish Hereford Sirloin Steak (€6.95 supp) (1,7,12)

Cooked to your liking & served with crispy onion ring & cream peppercorn sauce

Escalope of Pork Steak (6,7,12)

Cooked in a madeira cream sauce, served with red cabbage & apple

Wild Mushroom Penne Pasta (1,3,7)

With toasted garlic bread ,white truffle oil & fresh parmesan shavings

Pan Seared Chicken Supreme (7,9,12)

With wild mushroom sauce & parsnip crisps

*** All the above main course are served with a choice of potatoes & vegetables or chips & salad ***

Christmas Pudding (1,11,3,7,8)

With brandy cremé anglaise

Apple & Berry Crumble (1,3,7)

With bourbon vanilla & cinnamon ice cream

Homemade Cheesecake of The Day (1,3,7,8)

Chantilly cream & fruit coulis

Strawberry & Ginger crème brulee (1,3,7,8)

With homemade biscotti biscuit

Fresh Strawberry Pavlova (3,7,12)

With dairy cream, fruit coulis & crème anglaise

Tea / Coffee

€30.00 per person