



## *Christmas Dinner Menu*

*€39.00*

### *Aperitif*

*Homemade Mulled Wine Reception*

### *Starters*

*Roasted Root Vegetable Soup - Brown wheaten bread*

*Roulade of Irish Smoked Salmon - Chive cream cheese, lemon dressing, rocket & micro herb salad*

*Foie Gras & Duck Liver Parfait - Cinnamon orange Cumberland sauce, toasted brioche*

*Garlic & Chilli Buttery Prawns - Sauteed large prawns, baked cherry tomatoes, watercress salad*

*Chilled Assiette of Melon - Watermelon, cantaloupe, galia, finished with winter berry yogurt*

### *Mains*

*Traditional Turkey & Honey Glazed Irish Ham - Sage & onion stuffing, roasted chestnut, coated with rich roast gravy & a melody of vegetables*

*Prime Ribeye Steak - Roasted fondant potato, flat cap mushrooms, pink brandy peppercorn sauce*

*Seared Fillet of Seabass - Provencal vegetable ratatouille, basil & herb butter*

*Grilled Supreme of Chicken Breast - Cream mash potato, broccoli florets, mushroom & brandy cream sauce*

*Vegetable & Nut Baked Wellington - Mushroom & spinach fricassee, fondant potato*

### *Desserts*

*Traditional Christmas Pudding - Warm brandy anglaise*

*Ferrero Rocher Cheesecake - Chocolate sauce, fresh cream*

*Eton Mess - Strawberry ice-cream, chantilly cream, compote of berries*

*Tiramisu - Coffee & cognac sauce*

*Selection of ice-Cream - Chocolate, strawberry, vanilla, chocolate sauce*

*Tea & Coffee with Mince Pies*