



SKYLON CHRISTMAS DINNER

WELCOME GLASS OF PROSECCO

STARTER

ROULADE OF IRISH SMOKED SALMON

Chive Cream Cheese, Lemon Dressing with Rocket and Micro Herb Salad

FOIE GRAS AND DUCK LIVER PARFAIT

Cinnamon Orange Cumberland Sauce and Toasted Brioche

ROASTED ROOT VEGETABLE SOUP

Brown Irish Wheaten Bread

GARLIC AND CHILLI BUTTERY PRAWNS

Sauteed large Prawns, Baked Cherry Tomatoes and Watercress Salad

CHILLED ASSIETTE OF MELON

Watermelon, Cantaloupe, Galia Melon. Finished with Winter Berry Yogurt

MAIN COURSE

TRADITIONAL TURKEY AND HONEY GLAZED IRISH HAM

Sage & Onion Stuffing with Roasted Chestnut. Coated in Rich Pan-Roasted Gravy. Medley of Vegetables

PRIME ROAST SIRLOIN OF IRISH BEEF

Roasted and Cream Mash Potato. Seasonal Vegetables and Rich Pan-Roasted Gravy

SEARED FILLET OF SEABASS

Provencal Vegetable Ratatouille. Basil Herb Butter

GRILLED CHICKEN SUPREME

Mash Potato and Broccoli Florets. Mushroom and Brandy Cream Sauce

MUSHROOM AND LEEK RISOTTO

Finished with White Wine and Parmesan Cheese

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served warm with Brandy Anglaise

FERRERO ROCHER CHEESECAKE

Chocolate Sauce and Fresh Cream

RASPBERRY & SHERRY TRIFLE

Fresh Cream & Ice-Cream

SELECTION OF ICE CREAM

Chocolate, Strawberry & Vanilla with Chocolate Sauce

TEA & COFFEE WITH FESTIVE MINCE PIES