



CHRISTMAS DINNER MENU

FOUR COURSE MENU €42 INCLUDING A CHRISTMAS COCKTAIL

Starters

HOMEMADE VEGETABLE SOUP served with Farmhouse Brown Bread (1,7)

ORANGE SCENTED CHICKEN LIVER PATE with Mini Toast Rounds and Spiced Tomato Relish (4,7,14)

GOLDEN FRIED BRIE with Spiced Red Pepper Chutney (2,4,8)

CLASSIC CAESAR SALAD with Torn Romaine Leaves, Garlic Croutons, Finely Grated Parmesan and Crisp Smoked Bacon and Light Caesar Dressing (2,4,5,7)

Mains

ROAST SIRLOIN OF BEEF with Cracked Pepper and Herb Crust and Yorkshire Pudding served with a melange of vegetables & mash potatoes (2,4,7, 13,14)

PAN FRIED SALMON with Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc (4,5,7)

ROAST STUFFED TURKEY AND HAM with Sage and Onion Stuffing and Cranberry Sauce served with a melange of vegetables & mash potatoes (2,13,14)

PAN FRIED SUPREME OF CHICKEN with Creamed Potato, Long Stemmed Broccoli, Baby Carrots & Wild Mushroom Cream Sauce (7,14)

ROAST HALF DUCKLING served with a Mixed Berry & Port Reduction, served with a melange of vegetables & mash potatoes (1,7,14)– **SUPPLEMENT €6.00**

LEEK AND MUSHROOM TART with Salt & Pepper Crust, Crisp Mozzarella, Panko Top Champ & Roasted Vegetables (1,2,4,14)

8oz FILLET STEAK with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14)– **SUPPLEMENT €9.50**

10oz SIRLOIN STEAK with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14) – **SUPPLEMENT €7.50**

Dessert

TRADITIONAL CHRISTMAS PUDDING Served with Brandy Custard (2,4,7)

PROFITEROLES Cream Filled with Duo of Caramel and Chocolate Sauce (2,4,7)

HOMEMADE APPLE PIE with Duo of Vanilla Ice Cream & Crème Anglaise (4,7,14)

FRESHLY BREWED BEWLEYS TEA OR COFFEE

Allergens: 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites)

“All meats are guaranteed Irish”