

CHRISTMAS MENU

Starters

Winter Root Vegetable Soup with Herb Croutons

Served with our homemade Guinness Brown Bread.

(1, 3, 6, 7, 9)

Chicken & Button Mushroom Vol au Vent

Chicken and button mushrooms in a creamy white wine sauce, served in a warm puff pastry shell.

(1, 3, 6, 7, 9)

Herb Infused Baked Goats Cheese Salad

Baked Irish goats cheese, herb oil, mixed baby leaves, beetroot, haricot vert, walnuts, raspberry and maple vinaigrette. (1, 3, 6, 7, 9)

Main Course

Roast Stuffed Turkey & Glazed Ham

Herb and potato stuffing and roast gravy.

(1, 7, 9, 12)

Provençale Vegetable & Tofu Parcel

Roasted Mediterranean style vegetables & tofu encased in a brick pastry parcel with roast pepper coulis & herb oil. (1, 6)

Baked Atlantic Way Salmon

Wilted greens, vine tomato concassé & chive beurre blanc. (4, 7, 12)

Roasted Sirloin of Prime Irish Beef

Roasted Sirloin of Irish beef, Yorkshire pudding and rich red wine jus. (1, 2, 7, 9, 12)

Dessert

The Western Dessert Assiette

Mini apple crumble, chocolate profiterole, strawberry and cream filled mini meringue, vanilla ice cream.

(1, 2, 5, 7, 8)

Traditional Christmas Pudding

Baileys custard. (1, 2, 7, 8, 12)

Warm Chocolate Fondant

Vanilla ice cream and dark chocolate sauce.

(1, 2, 7, 8)

1. Gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Dairy - 8. Nuts
9. Celery - 10. Mustard - 11. Sesame Seeds - 12. Sulphur Dioxide and Sulphates
Please note that we have ALL allergens present in our kitchen.

All Beef is of Irish Origin. All our Dairy Products are Irish

