



Christmas Dinner

A festive menu for a memorable gathering



TO BEGIN

Cajun Chicken Caesar Salad [2,9,4]

Streaky Bacon, Croutons, Parmesan, Boiled Egg, Caesar Dressing

Ardsallagh Goats Cheese Mille-Feuille [2,3,9,14]

Pickled Baby Beetroot & Carrots, Balsamic Blackberry Coulis, Crushed Smoked Almonds

Burrata Cheese, Basil and Parma Ham [3,9,10]

Plum Tomato, Pickled Red Onion, Toasted Pine Nuts, Balsamic

Crispy Cajun Calamari [1,3,9,14]

Saffron & Lime Aioli, Beetroot & Orange Salad

MAIN COURSE

Roast Turkey Crown [2,3,9,14]

Honey Baked Ham, Herb Stuffing, Buttered Sprouts, Cranberry Gravy

Braised Irish Beef Cheek [2,3,4,9,14]

Champ Mash, Root Vegetables, Guinness Jus

Baked Hake Fillet [3,9,13]

Connemara Smoked Salmon & Parsley Crushed Potato, Dill & Lime Beurre Blanc,

Pomegranate, Tender Stem Broccoli

Baked Organic Salmon Supreme [2,5,9,10 Cashew, 11,13,14]

Pan Fried Noodles, Julienne Vegetables, Asian Dipping Sauce, Toasted Cashew Nuts

Basil & Mascarpone Rigatoni [2,9,10 Pine Nuts]

Sundried Tomato, Pine Nuts, Baby Spinach, Tender Stem Broccoli

DESSERT

Warm Apple Pie [2,9,14]

Anglaise Sauce, Vanilla Ice Cream

Warm Sticky Toffee & Date Pudding [9,14]

Butterscotch Sauce, Vanilla Ice Cream

Cheesecake Of the Day [2,9]



ALLERGENS

[1] Molluscs [2] Gluten [3] Sulphites [4] Celery [5] Sesame Seed

[6] Mustard [7] Crustaceans [8] Lupin [9] Dairy [10] Nuts [11] Soya [12] Peanut [13] Fish [14] Eggs.