



# Christmas Dinner Menu

## BUBBLES

Glass of chilled Prosecco

## AMUSE-BOUCHE

Mini Brie, Almond & Cranberry tartlet

## STARTERS

Soup of the day

Served with our homemade brown bread \*cfva

**Goats Cheese Brûlée**

On puff pastry with pear purée, caramelised pears and roasted nuts \*cfva

**Black Pudding Parcel**

Black pudding, pear & lime chutney in filo pastry, served with kaffir lime jus

**Garlic Mushrooms**

Golden fried & served with garlic aioli dip

## MAINS

**Chicken Supreme\***

Roast chicken supreme stuffed with onion and sage stuffing on creamy savoy cabbage with a port wine jus

**Roast Stuffed Duckling\***

On traditional potato & raisin stuffing, orange & ginger sauce \*cf

**10oz Sirloin Steak**

Irish Black Angus served with chips, French fried onions, mushrooms & roasted cherry tomatoes, choice of peppercorn, garlic butter or Irish whiskey mushroom sauce \*cfva (€5 supplement)

**Fillet of Salmon\***

With dill marinated grilled courgette, samphire and sauce Choron

**Filo Parcels\***

Baked filo pastry parcels stuffed with white wine mushroom duxelles, thyme vegetable gravy

\* served with baby potatoes in herb butter and roast vegetables

## DESSERTS

**Christmas Plum Pudding**

With brandy butter and crème anglaise

**Apple cheesecake**

Topped with rich caramel sauce, Biscoff crumb & fresh whipped cream

**Double Chocolate Brownie**

With vanilla ice cream and chocolate sauce \*cfva

**Bread & Butter Pudding**

With crème anglaise & fresh whipped cream