

To Begin....

Traditional Dublin Bay Prawn Cocktail Baby Leaf Salas, Marie Rose Sauce & Stone Ground Brown Bread	1, 2, 3, 7, 12
Parisienne of Honeydew, Cantalope & Water Melon Spicy Berry compote & Champagne Sorbet	3
Golden Fried Irish Mushrooms Garlic & Chive Mayonnaise, Local salad	1, 3, 6, 7, 8, 9, 10
Chefs Homemade Winter Soup	1, 7



Onto the Main....

Traditional Stuffed Turkey & Honey Glazed Ham With all the Trimmings	1, 6, 10, 12
Saute Breast of Chicken Creamed Cabbage, Lyonnaise Potatoes Pan Jus	1, 2, 4, 7
Roast Sirloin of Prime Irish Beef Served with a Brandy & Black Peppercorn Corn Cream	9, 10 12
Baked Fillet of Atlantic Salmon Stuffed with Prawns, Garden Herb Veloute Cream	2, 4, 7, 12
Served with Roasted Vegetables, Balsamic Roasted Tomato & Fresh Basil Sauce	
Selection of Seasonal Fresh Market Vegetables and Potatoes	6, 7



To Finish....

Christmas Medley A Mini Selection of Desserts with All the flavours of Christmas	1, 3, 7, 8, 11, 12
Traditional Sherry Trifle	1, 3, 7, 12
Christmas Pudding & Brandy Sauce.	1, 3, 5, 7, 8, 12
Specially Blended House Tea & Coffee Mince Pies	1, 3, 7, 8, 11, 12

£33.00

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean
7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites 13) Lupin 14) Molluscs

