

CHRISTMAS

Dinner Menu

Let's begin

Fresh Carlingford Bay Prawns
Salad Garnish, Marie-Rose Sauce & Homemade Wheaten Bread (1, 2, 3, 10, 12)

Parisienne of Honeydew, Watermelon & Galia Melon,
served with a Mixed Berry Sorbet

Panko Crumbed Mushrooms
Roasted Red Pepper & Garlic Mayonnaise (1, 3, 6, 7, 9, 10)

Chefs Homemade Winter Soup (7, 9)

Toasted Bruschetta
Maple Cured Bacon, Roasted Vine Tomato & Rocket Salad (1, 3, 7, 10)

Main Event

Traditional Stuffed Roast Turkey & Honey Roasted Ham (1, 7, 10)
Served with Chipolates and a Rich Cranberry Gravy

Roast Sirloin of Prime Irish Beef (7, 12)
Served with a Black Peppercorn Sauce

Sirloin Steak (£8.00 Supplement) (1, 3, 7, 12)
Peppercorn Sauce Onion Ring, Sauté Tomato

Pan Seared Salmon (2, 3, 4, 7, 12)
Prawn stuffing, Leek Veloute with Fine Garden Herbs

Vegetarian Option (1, 7, 13)
Penne Pasta Arriabatta Spiced Tomato Vegetable Ragu,
Parmesan Shavings.

Pan Fried Chicken (1, 6, 7, 10, 11, 12)
Sandeman Sauce, Creamy Champ & Crispy Onions.

To Conclude

White Chocolate & Raspberry Meringue Roulade (3, 7)

Winter Berry Cheesecake (1, 7, 8)

Traditional Homemade Sherry Trifle (1, 7, 12)

Christmas Pudding & Brandy Sauce (1, 3, 7, 12)

Seasonal Berry Pavlova (3, 7)

House Blend Tea, Freshly Ground Coffee with Mince Pies (1, 3, 7, 8, 11, 12)

£44 per person

Food Intolerance Information

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) Mollusc