

CHRISTMAS MIDWEEK

Lunch 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 (1, 7, 9)

Toasted Bruschetta
Maple Cured Bacon, Roasted Vine Tomato & Rocket Salad (7,9)

Main Event

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

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

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

Raspberry Cream 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)

3 Course £30.00 Includes Tea/Coffee

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