

CHRISTMAS

Private Dining

Let's begin

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)

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

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

To Conclude

Medley of Desserts

House Blend Tea, Freshly Ground Coffee

Mince Pies (1, 3, 7, 8, 11, 12)

£38.00 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