



CHRISTMAS DAY *Menu*

To Start

Warming Yellow Split Pea & Ham Soup with golden garlic croutons and toasted ciabatta
Pan-fried King Prawn & Shrimp Bruschetta accompanied by a refreshing fennel and dill salad
Crispy Duck Croquettes paired with a sharp orange reduction
and finished with pomegranate jewels
Goat's Cheese & Shallot Tart with crisp wild rocket
and a drizzle of garlic-infused olive oil

To Follow

Traditional Hand-Carved Roast Turkey with creamy mash, golden roast potatoes,
Yorkshire pudding, pig in a blanket, sage & onion stuffing and seasonal vegetables,
all brought together with a rich roast gravy
Fillet of Beef en Croûte tender fillet of beef topped with a rich mushroom duxelles and pâté,
encased in golden puff pastry and served with a luxurious red wine reduction,
creamy mashed potato, tenderstem broccoli and crisp asparagus
Oven-Roast Salmon with a savoury smoked bacon crumb,
served with charred asparagus spears, lemon and thyme Hasselback potatoes
and baby peas, finished with a delicate white wine sauce
Festive Beetroot Wellington of shredded beetroot, onion and soya mince,
wrapped in golden puff pastry and oven-baked until crisp
with creamy mashed potato, seasonal vegetables and a rich vegetarian gravy

To Finish

Creamy Pistachio Ice-cream & Profiterole Sundae
with indulgent chocolate and pistachio sauces, crowned with whipped cream
and delicate chocolate flakes
Rich Traditional Christmas Pudding served warm
with a smooth and indulgent brandy sauce
Warming Ginger & Roast Rhubarb Panna Cotta
finished with a scattering of crushed ginger thins for a delicate festive crunch
Vibrant Sicilian Lemon Tart accompanied by a rich dark cherry and Amaretto compote,
finished with crisp meringue pieces and creamy vanilla ice cream
Four-Layer Chocolate Fudge Cake featuring white chocolate fudge icing,
rich chocolate brownie, smooth milk chocolate icing and white chocolate chips,
served with cream

Adults - €104.95 | *Children* (12 years & Under) - €69.95

CHRISTMAS DAY PRE ORDER

NAME	PEA & HAM SOUP	KING PRAWN BRUSCHETTA	DUCK CROQUETTES	GOATS CHEESE TART	ROAST TURKEY	BEEF ENCROUTE	OVEN ROAST SALMON	BEETROOT WELLINGTON	SUNDAE	CHRISTMAS PUD	PANNA COTTA	LEMON TART	FUDGE CAKE
EXAMPLE				X	X				X				

Name

Address

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Telephone Group Size

A £20 Non-Refundable Deposit Per Person is required at the time of booking. Bookings are not secured until deposit is paid.
Full Payment by December 1st