

Christmas Dinner Menu 2017

Turkey & Ham Ballontine (1,3,7,9)

With sage and onion stuffing & cranberry jus

Potato & Leek Soup (7,9)

With lime crème fraiche

Pan-Seared Scallops (1,2,3,7)

On Clonakilty black pudding, potato cake and mint pea puree

Mulled Wine Pear Salad (7,8)

Mulled wine poached pears, creamed Ardsallagh goats cheese, candied walnuts and baby leaves

Char-grilled Sirloin of Irish Beef (7,12)

Set on smoked mashed potato served with shallot puree, slow cooked tomato, and brandy pepper sauce

Seared Loin of Venison(7,9,12)

With a parsnip & mascarpone puree, caramelised sprouts, parmentier potatoes and a port cranberry jus

Pan-Seared Fillet of Cod (1,2,3,4,7,9)

Accompanied with basil mashed potato, vegetable ratatouille and tempura prawns

Pan Fried Supreme of Corn-fed Chicken (1,3,7,9,12)

Stuffed with wild mushroom and bacon, potato and pepper rosti, baby onion and red wine jus

(Selection of sides included)

Wicklow Blue Brie (1,3,7)

Caramelised figs, port and quince jelly & a selection of crackers

Grand Marnier & Dark chocolate Tart (1,3,7,8)

With a caramelised pistachio crumb, rich chocolate sauce and candied orange

Kirsh Poached Pears (1,7,8)

Poached pears with kirsch jelly with lime yoghurt and homemade granola

Christmas Pudding Cheese cake (1,3,7,8)

Served with orange gel, lemon gel, toasted almonds and fresh redcurrants

Tea/Coffee

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazlenuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs