

SAMPLE FESTIVE DINNER MENU

STARTER

Seasonal Soup

Cabbage Parcels with Bacon and Parsley Sauce
Battered Chicken Balls Honey, Sweet & Sour Sauce
Gravlax Salmon on a Blini with Caviar and Dill Cheese.
Sundried Tomato and Manchego Cheese Muffin Roast
Red Pepper Sauce

MAIN COURSE

Turkey & Ham en croute Cranberry & Juniper Gravy

Fish Duo White Wine Sauce Potato Gratin & Steamed Green Beans

8oz Striploin Steak Portobello Mushroom Onion Rings Pepper

Sauce (€4 supplement)

Festive Vegetarian Option

Lamb Shank Roast Vegetables Crushed Baby Potatoes Red Wine

DESSERT

Chocolate Brownie Vanilla Ice Cream
Christmas Pudding & Mince Pie Duo with Brandy Sauce
Cranberry White Chocolate Cheesecake Mint sauce
Brown Bread Ice Cream Gateau Whiskey Sauce
Black Currant Meringue Roulade Red Fruit Compote

TEA & COFFEE



2 COURSES FROM €32.00 3 COURSES FROM €38.00