



3 COURSE

Christmas

DINNER MENU



— €55.95pp —



STARTER

Parsnip and honey soup served with
Irish soda bread and butter (1 Wheat, 7 Milk)

Onion and sage marinated chicken skewers
with buttery stuffing on the side (1 Wheat, 7 Milk)

Duck bao buns – mini bao buns with crispy duck
served with hoisin sauce (1 Wheat, 6 Soybeans, 11 Sesame)

Creamy wild mushrooms and tarragon on charred toast,
topped with parmesan cheese (1 Wheat, 7 Milk)



MAIN COURSE

Turkey and ham served with seasonal vegetables,
gratin potatoes, sage and onion stuffing
with a traditional gravy (1 Wheat, 7 Milk, 12 Sulphites)

Irish slow cooked braised beef, creamy potato purée,
baby carrots with a rich red wine jus (7 Milk, 9 Celery, 12 Sulphites)

Asian style salmon fried bok choy, carrots, peppers and spinach
served with rice (4 Fish, 6 Soybeans, 11 Sesame)

Cashew and chestnut roast, carrot purée
with sweet potato chips (1 Wheat, 7 Milk, 8 Nuts, 9 Celery)



DESSERT

Assiette of Christmas desserts (1 Wheat, 3 Eggs, 7 Milk)



SERVED WITH

Mince pie and tea or coffee
Mince pie (1 Wheat, 3 Eggs, 7 Milk)



ALLERGENS



(1) Wheat (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk
(8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs

