



## 3 Course Christmas Dinner Menu

€53.95 pp



### Starter

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

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



Duck bao buns -mini bao buns with crispy duck served with hoisin sauce  
(1, wheat, 6, 11)

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

### Main Course

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

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

Asian style salmon fried bok choy, carrots, peppers and spinach served with rice  
(1, 4, 6, 11)

Cashew and Chestnut Roast, carrot purée with sweet potato chips  
(1 gluten, 8 nuts, 9 celery)



### Dessert

Festive Apple Pie served with a cinnamon custard  
(1 gluten, 3 eggs, 7 milk)



Spencer brownie, crowned with a scoop of creamy vanilla ice cream  
(3 eggs, 7 milk)

Homemade bread and butter pudding with a custard sauce  
(1 Gluten, 7 milk)

*Served with mince pie and tea or coffee*

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

