



Christmas Dinner Menu



€39.95

Choice of spiced Mulled Wine or spiced elderberry punch on arrival

Choice of

Roasted Butternut Squash Soup drizzled with walnut butter and served
with homemade soda bread

Creamy Garlic Mushroom and Spring onion Vols aux Vents

Goats Cheese and caramelised onion tartlet

Hot and Spicy Chicken Wings served with a blue cheese dip.

Choice of Main Courses

Slow cooked Braised Feather blade steak served on a bed of champ potato and red wine jus

Traditional Roast Supreme of Farm Fresh Turkey Breast

Accompanied by home cooked Ham, herb stuffing & homemade Cranberry Compote

Seared yellow fin Sole drizzled with caper and citrus butter

Maple roasted Butternut Squash, Sweet Potato and Parsnip with kale, wrapped in a puff
pastry parcel served with a tossed salad

Main courses served with traditional Brussels sprouts,
Honey & Rosemary roasted Carrot & Parsnips, and creamed Potatoes,

Choice of Desserts

Traditional Homemade Christmas Pudding

Accompanied by Cognac Flavoured Crème Anglaise

Homemade Red berry and White Chocolate Cheesecake

Traditional Homemade Mulled Wine & Fresh Fruit Trifle

Sticky Orange and Chocolate Gateau