



## **Christmas Dinner Menu**



**€42.95**

**Choice of spiced Mulled Wine or spiced elderberry punch on arrival**

### **Choice of**

Roasted Celeriac Soup drizzled with toasted Hazelnuts and served  
with homemade soda bread

Smoked Salmon Rillettes served with warm croissant

Mushroom and Chestnut Arancini served with a white truffle mayonnaise

Chicken Wings served in a creamy garlic sauce.

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### **Choice of Main Courses**

Braised Feather blade steak served on tarragon mash with a red wine jus

Traditional Roast Supreme of Farm Fresh Turkey Breast

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

Pan seared Hake with buttered samphire served on a bed of cannelloni beans with a white  
wine and chive sauce

Roasted Red pepper, courgette and basil pesto orecchiette pasta  
topped with parmesan shavings

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

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### **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

Warm Chocolate Fudge served with vanilla ice cream and cream