



Let the Festivities begin with a Complimentary Mulled Wine Reception

Appetisers

Golden Fried St. Kieran Brie with Seasonal Leaves & Made Red Currant & port Jam.

Chefs Homemade Soup of the Evening with a Selection of Homemade Breads.

Crisp Puff Pastry filled with Smoked chicken & Wild Mushroom In Garlic Cream & Nestled on Spinach.

Trio of Melon Cocktail with Nutmeg & Maple Yogurt, Topped with Cardreil Toasted Muesli.

*Cod Goujons set on Remaulade Salad, Citrus Mayonnaise
Chunky Atlantic Seafood Chowder Served with Water Biscuits
Tossed Salad of Five Spiced Duck Confit, toasted Cashew Nuts,
Plum Wedges, Light Hoi Sin & Orange Glaze*

Main Courses

Prime Grilled Irish 10oz Sirloin Steak cooked to you requirements, Onion & Mushroom Strudels and Creamy Pepper Sauce

Panfried Medallion of Monkfish in Garlic Butter, Mange Tout, Cherry Tomato, Flamed with Pernod

Home Carved Roast Turkey & Ham with Herb & Onion Stuffing, Sage Jus, Fresh Cranberry Compote

Baked Fillet of Salmon, Prawn & Spinach Mousse Wrapped in Crisp Puff Pastry, Tomato & Cream

Oven Roasted Fillet of Chicken inlaid with Asparagus Mousse, rested on Parma Ham Risotto, Fresh Thyme Jus

Warm Goats Cheese & Sun Blushed Tomato Tartlet Served with Rocket & Spinach Salad, Green Pesto

Served with a Selection of Fresh Vegetables & Potatoes

Dessert

Traditional Christmas pudding Served Warm with Brandy Custard

Red Wine & Port Poached Pear with all Spice Mascarpone

Mille Feuille of Seasonal flavoured Apple & Dried Fruit, drizzled with Anglaise

*Festive Delight of Chocolate, Cranberry & Brandy Mousse
Freshly Brewed Tea/Coffee*

Festive Menu €30.95