

Besties at Christmas

Starters

*Golden Baked Chicken, Wild Mushroom & Mascarpone Strudel
Sprinkled with Mixed Seeds, Smoked Texan Cream Sauce*

*Boile Soft Goats Cheese, Baby Spinach,
Cranberry & Orange Chutney with Sour Dough Crisp Bread*

*Tian Of Shrimp, Sweet bell Pepper, Spring Onion Bound in a Light
Cajun Mayonnaise Served with Crisp Baby Gem & Olive Melba Toast*

Seasonal Soup of The Evening, Selection of Breads

Chunky Atlantic Seafood Chowder with Cheesy Croute

Mains

*Baked Fillet of Salmon & King Prawns Cooked in Garlic Butter,
Sautee Asparagus Spears, Drizzled with Salsa Verde*

*Traditional Roast Turkey & Ham Served with a Herb & Onion Stuffing,
Sage Jus, Cranberry Compote Tart*

*Homemade Vegetable, Olive, Sun Blushed Tomato & Mozzarella
Puff Pastry Pie Served with a Hummus Dip, Drizzled with Red Pesto*

*Currie D'agneau: Lamb Curried with Turmeric Flavoured Rice,
Naan Bread & Natural Yogurt*

*Succulent 6oz Sirloin Streak Cooked to your liking, Champ Mash,
Roasted Field Mushrooms, Creamy Pepper Sauce*

Dessert

Traditional Christmas Pudding Served with Warm Brandy Custard

*Light & Refreshing Lemon Posset
Served with a Winter Fruit Pulp & Vanilla Sable Biscuit*

*Whitford's Fluffy Pavlova Topped with Winter Berry Compote, Chocolate
Crunch*

*Boozy Chocolate Cream, Crushed Oreos with Baileys & Chocolate Sauce
Layered between Whipped Ice-cream, Marble Chocolate Piece*

Tea/Coffee

€29.95

Plus Complimentary

**GLASS
of BUBBLY**