



Group Menu 6-30 pax December €29.95

Starters

Tian of Fresh Water Shrimp bound in a Rich Marie Rose Sauce, topped with swirl of Smoked Salmon served with Baby Gem Leaves & Roast Cherry Tomatoes

*Chefs Soup of the Evening
Served with Crusty Bread Roll or Wholemeal Brown Bread*

*Forthside Chunky Seafood Chowder: Served with
Wholemeal Bread*

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

Mains

*The Yorky: 6oz Sirloin Steak Served with Champ Mash, Sauté Onions and
Mushrooms, Set in a Large Yorkshire Pudding with Creamy Pepper Sauce*

*Baked Fillet of Salmon and King Prawns cooked in Garlic Butter , Sautee
Asparagus Spears, drizzled with Salsa Verdi*

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

*Home Baked Vegetable Olive, Sunblushed Tomato & Mozzarella Puff Pastry Pie
Served with a Hummus Dip Drizzled with Red Pepper Pesto*

Homemade Desserts

Traditional Christmas Pudding , served with Warm Brandy Custard

Warm Spiced Apple Crumble topped with Cinnamon Ice Cream & Custard

Whitford Fluffy Pavlova topped with Winter Berry Compote & Chocolate Crunch

Tea/Coffee

