

# RESTAURANT MENU

**Glass of Bubbles on arrival**

## STARTERS

### Homemade Carrot & Ginger Soup

Served with a freshly baked Irish soda bread from our kitchen.

1, 2 (WHEAT), 7

### Golden Baked Fishcakes

Served on a bed of leaves and house salad with home-made Tartare sauce.

1, 4, 5, 14

### Chicken Liver Pate

Accompanied with diced beetroot, plum chutney and a crispy crostini.

1, 2 (WHEAT), 14

### Goat's Cheese Tartlet

Goat's Cheese & Beetroot tartlet served on a mix of rocket leaves roasted pepper salad sprinkled with walnuts. 1, 4, 7, 10

## MAIN COURSE

### Traditional Roast Turkey & Glazed Ham

Served with pomme puree & Madeira jus finished with some homemade cranberry sauce.

2 (WHEAT), 7, 9, 10, 14

### Braised Irish Feather Blade Beef

On a bed of creamy mashed potatoes and drizzled with a shallot and Rioja red wine jus.

1, 7, 9, 14

### Cajun Fillet of Atlantic Salmon

Served on a bed of creamy mash and finished with a saffron infused white wine sauce.

1, 4, 5, 7, 14

### Wild Mushroom Ragout

Creamy mixture of wild mushroom and baby spinach leaves on a bed of home-made puff pastry served with sautéed leek & fennels. 1, 2 (WHEAT), 14

### Braised Lamb Shank

Shank of Irish lamb settled on a bed of creamed mashed potatoes surrounded by a carrot & rioja red wine jus. 1, 7, 9, 14

**All mains served with fresh market vegetable and potato**

## DESSERT

### Home-made Assiette of Festive Desserts

Chocolate Gateau / Caramel & Ginger Slice / Oreo Cheesecake

2 (WHEAT), 4, 7, 13, 14

**Followed by Freshly Brewed Tea or Coffee**

ALLERGEN INDEX: 1. Celery 2. Cereals containing gluten 3. Crustaceans  
4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts  
11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide

**Events and Hospitality  
Services**