

SAMPLE CHRISTMAS RESTAURANT MENU

STARTERS

West Coast Smoked Salmon & Cleggan King Crab

Bound with a chive crème fraîche topped with baby shoots, honey
& meaux mustard dressing. 3, 5, 9, 7

Freshly Blended Cream of Leek & Potato Soup

Topped with focaccia croutons and chervil cream.

1, 2, wheat, 6, 7

Crisp Peking Duck Spring Roll

Set on a red onion and pear marmalade drizzled with a hoisin
& sesame seed glaze. 2 wheat, 4, 7, 12

Tossed Winter Salad with

Ardsallagh Goats Cheese & Cranberries

With mixed seeds & golden raisins all bound with a
raspberry & red wine vinaigrette. 7, 9

Aran Seafood & Shellfish Chowder

Freshly blended with garden herbs, Noilly Prat & finished with
crushed water biscuits. 1, 2 wheat, 3, 4, 5, 7, 8, 14

MAIN COURSE

Maple Glazed Confit of Barberrry Duck Leg

Set aside a fondant potato, topped with rhubarb & gooseberry
compote with a honey, seville orange & soya sauce. 1, 7, 14

Slow Braised Blade of Angus Beef (IRISH)

On a bed of creamy champ, crisp fried straw potato,
red wine and thyme jus. 1, 7, 14

Baked Fillet of Atlantic Cod

Wrapped in serrano ham, set on a bed of champ potato,
served with a wild mushroom & thyme sauce. 5, 7, 14

Traditional Oven Roasted Turkey & Limerick Ham

Served with a herb stuffing, cranberry & fig chutney,
red wine and rosemary jus. 1, 2 wheat, 7, 14

Spinach and Ricotta Tortellini

Poached pasta parcels of spinach and ricotta cheese
served with a wild mushroom, roast garlic & chive cream.

1, 2 wheat, 4, 8

DESSERTS

Home-made Assiette of Festive Desserts

Caramel & gingerbread slice, lemon and raspberry trifle
& oreo cheesecake. 2 wheat, 4, 7, 13

Traditional Christmas Plum Pudding

Served warm with crème anglaise
and whipped dairy cream. 2 wheat, 4, 7, 10, 13

Followed by Freshly Brewed Tea or Coffee

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