

SAMPLE CHRISTMAS RESTAURANT MENU

STARTERS

West Coast Smoked Salmon & Cleggan King Crab

Bound with a chive crème fraiche 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 Barberry 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