

Mulled Wine Reception on Arrival



Duck Liver & Port Parfait
Sour Cherry & Sloe Gin Chutney, Toasted Rustic Breads

Caramelised Shallot & Goats Cheese Tart Tatin
Savoury Nut Granola & Dressed Leaves

Roulade of Oak Smoked Salmon
Chive Cream Cheese, Lemon & Herb Dressing

Winter Root Vegetable & Sweet Potato Soup
Lightly Spiced, Chestnut Shavings & a Touch of Cream

Warm Goose & Beetroot Salad
Rocket & Spinach Leaves, Bacon Vinaigrette



Traditional Roast Turkey & Honey Glazed Ham
Onion & Sage Stuffing, Cranberry Jus, Rich Roasting gravy,
Roast Potatoes & Roasted Carmilised Chestnuts

Prime Irish Roast Sirloin of Beef
Yorkshire Pudding, Roasted Garlic, Thyme & Red Wine
Gravy & Beef Dripping Potatoes

Oven Roasted North Atlantic Fillet of Hake
White Wine Smoked Salmon Cream Sauce, topped with
Capers & Micro Herbs

Half Roast Crispy Boneless Duck
Sage & Orange Stuffing, Cinnamon & Blood Orange Sauce

Mature Cheddar & Portobello Mushroom Pappardelle
Brandy Cream Sauce, topped with Mature Cheddar &
Crushed Walnuts



Chefs Assiette of Desserts
Mulled Wine Mini Poached Pear
Kumquat Christmas Pudding
Caramel Biscuit Vanilla Cheesecake

Finish with Some Tea & Coffee Served with Warm
Homemade Minced Pies



Festive 4 Course Menu €35.00 Per Person

