



## *Christmas Lunch Menu 2017*

### **Turkey & Ham Ballontine** (1,3,7,9)

*With sage and onion stuffing & cranberry jus*

### **Potato & Leek Soup** (7,9)

*With lime crème fraiche*

### **Mulled Wine Pear Salad** (7,8)

*Mulled wine poached pears, creamed Ardsallagh goats cheese, candied walnuts and baby leaves*

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### **Char-grilled Sirloin of Irish Beef** (7,12)

*Set on smoked mashed potato served with shallot puree, slow cooked tomato, and brandy pepper sauce*

### **Pan-Seared Fillet of Cod** (1,2,3,4,7,9)

*Accompanied with basil mashed potato, vegetable ratatouille and tempura prawns*

### **Pan Fried Supreme of Corn-fed Chicken** (1,3,7,9,12)

*Stuffed with wild mushroom and bacon, potato and pepper rosti, baby onion and red wine jus*

(Selection of sides included)  
(Silent vegetarian main available)

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### **Grand Marnier & Dark chocolate Tart** (1,3,7,8)

*With a caramelised pistachio crumb, rich chocolate sauce and candied orange*

### **Kirsh Poached Pears** (1,7,8)

*Poached pears with kirsch jelly with lime yoghurt and homemade granola*

### **Christmas Pudding Cheese cake** (1,3,7,8)

*Served with orange gel, lemon gel, toasted almonds and fresh redcurrants*

### **Tea/Coffee**

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazlenuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs

**€30 plus 12.5% service charge**