

CHRISTMAS DAY MENU

A GLASS OF FESTIVE FIZZ
SERVED TO YOUR TABLE UPON ARRIVAL

STARTERS

Butternut squash and sweet potato soup V VE* GF*
With cumin spiced pumpkin seeds

Melon, avocado and pink grapefruit salad V VE GF*
With a raspberry vinaigrette

Oak smoked salmon, Dublin bay prawn and crab salad GF*
Quail egg, avocado, dressed leaves, Marie rose sauce and soda bread croute

Duck leg confit and foie gras terrine
Toasted sourdough, figs, balsamic dressed baby leaves and beetroot puree

MAINS

Butter basted roast crown of turkey, honey roast ham, sage and onion stuffed leg GF*
Goose fat roasted potato, creamed potato, honey roast carrot and parsnips, roast turkey jus. Served with cranberry sauce

Roast sirloin of Irish beef with a dijon mustard and black pepper crust GF*
Yorkshire pudding, creamed potato, goose fat roasted potatoes, honey roast carrot and parsnips, thyme jus. Served with horseradish sauce

Cauliflower steak V VE*
Caramelised cauliflower puree, macadamia nut and herb gremolata, Parisienne potatoes and a caper jus

Pan fried fillet of seabass GF*
Potato fondant, curly kale, braised fennel, crispy prosciutto, crab and tarragon butter sauce

All of the dishes above are served with a selection of seasonal roast vegetables, Brussels sprouts, braised red cabbage and gratin potatoes

DESSERTS

Traditional steamed Christmas pudding V
Served with brandy sauce

Black forest chocolate fondant
Vanilla ice cream, chocolate shavings and sparkling brandy cherries

Bourbon pecan pie V
Vanilla ice cream, caramel sauce

White chocolate and strawberry trifle V GF*
Toasted macadamia nuts

Vegan sundae V VE*
Vanilla ice cream, blueberry compote, chocolate brownies, honeycomb and whipped cream

Selection of Irish cheeses V GF*
Selection of biscuits and toasts, red onion chutney, cornichons

COFFEE AND FESTIVE TREATS

CHILDRENS MENU

A GLASS OF FESTIVE FIZZ
SERVED TO YOUR TABLE UPON ARRIVAL

STARTERS

Melon 'smile' V VE* GF*
With a selection of fruit and strawberry coulis

Cream of tomato soup V GF*
With star croutons

Chicken and bacon potato cake
Parmesan sauce

MAINS

Roast crown of turkey and honey roast ham GF*
Goose fat roasted potato, stuffing, creamed potato, honey roast carrot, roast gravy

Roast sirloin of Irish beef GF*
Yorkshire pudding, creamed potato, goose fat roasted potatoes, honey roast carrot, roast gravy

All the dishes above are served with a selection of seasonal roast vegetables and Brussels sprouts

Tomato pasta bake V VE
Broccoli, sweetcorn, spinach, courgette and pasta in a rich tomato sauce, glazed with vegan cheese and crispy tortilla chips

DESSERTS

Steamed Christmas pudding V
Served with custard

Selection of ice cream V VE* GF*
Choose 3 scoops from: *chocolate, vanilla or strawberry* topped with wafers and sprinkles

Profiteroles and vanilla ice cream V
With chocolate and toffee sauce

Chocolate brownie sundae V VE*
Chocolate brownie, vanilla ice cream, whipped cream and chocolate sauce

HOT CHOCOLATE AND FESTIVE TREATS

*Menu subject to change
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