

Christmas Menu

2020

Chicken Liver Pate Toasted Brioche, Mixed Leaves, Mulled Cranberry & Red Onion Chutney

Gravadlax” - Gin & Beetroot Cured Salmon

Brown Bread, Horseradish Cream, Caper & Dill Oil

Cranberry & Pistachio Goats Cheese Roulade

Brioche Toast, Honey, Orange, Mixed Berry Sauce

Spiced Pork Belly

Carrot Puree, Pineapple & Cucumber Salad, Balsamic Reduction

Roasted Turkey & Ham with Stuffing

Duck Fat Roasted Potatoes, Brussel Sprouts, Roasted Carrots, Pecans, Cranberries, Gravy

Pan- Fried Scallops

Spiced Carrot Puree, Black Pudding Crumbs, Pickled Baby Carrot, Apple Syrup, Pomegranate Seeds

Slow Cooked Lamb Shank

Braised Red Cabbage, Scallion Mash, Rosemary Jus

Filo Pastry Pie

Spinach, Butternut Squash, Carrots, Red Onions, Dried Cranberries, Rocket Salad

Selection of Seasonal Vegetables & Potatoes

White Chocolate and Cranberry Bread and Butter Pudding

Vanilla Crème Anglaise

Chocolate Fondant

Red Currant Sauce, Whiskey Ice Cream

Mince Pies

Baileys Cream

2 courses: €25

3 courses: €30

