



# CHRISTMAS MENU

**2 COURSE €28.50**

**3 COURSE €32.50**

## STARTER

### CREAM OF VEGETABLE SOUP

Creamy Roasted Root Vegetable Soup  
Topped with Fresh Parsley & Garlic Croutons

### TIGER PRAWN COCKTAIL

Succulent Tiger Prawns in Marie Rose Sauce  
Served on a Bed of Shredded Iceberg Lettuce

### CHICKEN & CHORIZO CROQUETTES

Golden, Crispy Croquettes Served on a  
Seasonal Salad with a Spicy Cajun Mayo

### GARLIC MUSHROOMS

Fresh Mushrooms sauteed in a rich Garlic  
Butter Sauce with a side of Garlic Bread

## MAINS

### FEATHERBLADE OF IRISH BEEF

Seasonal Vegetables, Creamy Potato, Red  
Wine Jus and All of the Traditional Festive  
Trimmings

### ROAST TURKEY & SWEET HONEY GLAZED IRISH HAM

Served with a Savoury Sage Stuffing, Port &  
Cranberry Gravy and All of the Traditional  
Festive Trimmings

### SUNDRIED TOMATO & PESTO RIGATONI PASTA

A Rich Sun Dried Tomato Pesto Pasta Paired  
With Sweet Roasted Peppers and Garlic Bread

### FRESH FILLET OF ATLANTIC HAKE

Winter Vegetables, Creamed Potato and a  
Festive Champagne & Chervil Sauce

## DESSERT

Tea/Coffee Served With All Desserts

### WARM APPLE & CINNAMON CRUMBLE

Served With Custard or Vanilla Ice Cream

### IRISH BAILEYS CHEESECAKE

Vanilla Ice Cream and Toffee Sauce

### TRADITIONAL CHRISTMAS PUDDING

Served with Custard or Vanilla Ice Cream