

Christmas Dinner Menu 2018

To Begin

Spiced Beef Carpaccio and Pickled Beet Salad

Cream of Winter root vegetable soup, Flatt bread croute

In the Middle

Traditional Roast stuffed Turkey & Ham, Sage & Onion stuffing,

Roast potato, red wine jus

or

Oven Baked Fillet of Trout, perfect Mash, stem broccoli,

Tomato dill cream sauce, lemon and cress

or

Roast Beef, confit tomato, braised mushroom, pepper sauce

All served with seasonal vegetables and gratin potatoes

To End

Double Chocolate mousse, hazelnut crunch

Caramel sauce, cream and vanilla salt

Freshly Brewed Tea and Coffee

3 Course €30