

CHRISTMAS PARTY

Sample Menu 2023

LUNCH €39.95 | DINNER €49.95

Starter

Winter Warming Carrot & Ginger Soup (MK-CY-WH1-SP)

Festive Vol Au Vent, Mussel-Smoked & Fresh Fish with Mushroom & White Wine Cream and Herb Oil (MK-EG-SP-FH-CS)

Goat's Cheese & Beetroot Tartlet, Roasted Walnut, Balsamic Reduction and Fig Jam (MK-WH1-SP-EG-MD)

Country Terrine, Prosciutto, Pistachio and Pickles with Balsamic Dressing (MK-EG-SP-TN)

Main

Traditional Turkey & Ham, Herb Stuffing, Roasted Potato, Brussel Sprout, Cranberry Sauce with Roasted Jus (WH1-CY-MK-SP)

Baked Fillet Of Irish Salmon, Rocket, Fennel, Honey & Mustard Dressing and Caper & Tomato Salsa (MD-SP-FH-MD)

Roasted Prime Irish Striploin, Pomme Puree, Yorkshire Pudding, Roasted Potato, Green Beans, Carrot and Pepper Cream Sauce (WH1-CY-MK-EG-SP)

Cashew & Chestnut Roast, Black Rice, Pickled Red Cabbage, Pine Nuts and Edamame (WH1-TN-SY-SP)

Dessert

Orien House Hotel Christmas Dessert Assiette (WH1-TN-EG-SP-MK)

Contains Allergens:

PN=Peanuts | EG=Eggs | MS = Molluscs | TNTree Nuts| MK =Milk |CY =Celery | SE =Sesame |SY =Soya | MD =Mustard | WH = Wheat | FH =Fish | SP =Sulphites | LP =Lupin | CS =Crustaceans | *WH=WH1 (Wheat flour) | WH2 (Semolina) | WH3 (Wholemeal), WH4 (Wheat Bran) | WH5 (Rye) | *LP=LP1 (Barley) | LP2 (Oats) Vegetarian (V)

ALL DISHES MAY CONTAIN TRACES OF NUTS IF YOU SUFFER FROM OR HAVE THE POTENTIAL TO SUFFER FROM ALLERGIES EVEN THOUGH THE ALLERGENS ARE LISTED ON THE MENUS PLEASE MAKE CONTACT WITH ONE OF OUR STAFF AND INFORM US OF YOUR DIETARY REQUIREMENTS. MENU PRICES ARE SUBJECT TO CHANGE IN THE EVENT THAT GOVERNMENT ALTERATIONS SUCH AS VAT INCREASES OR UNFORESEEN SUPPLIER INCREASE DUE TO MARKET DEMAND AND/OR LACK OF SUPPLY OR PRODUCTS REQUIRED.