

Christmas Menu

€35.00 per person

Duo of Gala & Cantaloupe Mellon with Brunoise of Fruit, mint Syrup

Chicken and Wild Mushroom Pithiver

Cream of Sweet Potato & Smoked Paprika Soup

Traditional Roast Stuffed Turkey and Smoked Ham,
Cranberry Sauce & Roast Gravy

Roast Sirloin of Prime Irish Beef, Brandy & mixed Peppercorn Sauce

Supreme of Corn-Fed Chicken filled with Asparagus coated with a Wild
Mushroom chasseur sauce

Winter Vegetable Strudel with a Cashel Blue Mornay Sauce

Warm Christmas Pudding served with a Brandy Anglaise

Maltaser Flavoured Cheesecake, Baileys Cream & Cranberry Compote

Trio of Chocolate Terrine with Raspberry Coulis

Tea & Coffee

Christmas Menu

€45.00 per person

Warm Salad of Vine Tomato, Cajun Chicken, Grilled Peppers, Mazuna Leaves,
Croutons, Shaved Parmesan & Cesar Dressing

Tian of Fresh & Smoked Salmon topped with a Citrus Cream, Tomato Concasse,
Cream of Wild Mushroom & Potato Soup

Trio of Melon with Raspberry Sorbet & Fresh Fruit

Grilled Crotin of Goats Cheese on a bed of Spinach and Mixed Leaves with Pepper
Coulis

Baked Darne of Salmon topped with Prawns and a Puff Pastry Trellice
Saffron Veloute

Traditional Roast Turkey & Ham, Chestnut Stuffing, Cranberry Sauce, Jus Roti
Individual Beef Wellington with a Thyme & Maderia reduction

Roast Rump of Lamb with Dauphinoise Potato, Roast Root Vegetables,
Port & Rosemary Glaze

Truffle scented Supreme of Corn-Fed Chicken filled with
Clonakilty Pudding & Sage Cream

Baked Aubergine filled with Medeterian vegetables drizzled with basil Pesto

Warm Christmas pudding with brandy butter, Crème Anglaise

Choux Swans with Chantilly cream, Hot Chocolate Sauce

Poached Pears cooked in a spicy mulled wine, bourbon vanilla cream

Warm Apple strudel with ginger scented anglaise, & fresh cream

Duo of Chocolate Mousse with red berry compote

Christmas Menu

€40.00 per person

Duo of Gala & Cantaloupe Mellon with Brunoise of Fruit, mint Syrup

Chicken and Wild Mushroom Pithiver

Cream of Sweet Potato & Smoked Paprika Soup

Baked Filet of Salmon served with a Chive and Saffron sauce

Traditional Roast Stuffed Turkey and Smoked Ham, Chestnut Stuffing
Cranberry Sauce & Jus Roti

Roast Sirloin of Prime Irish Beef, Brandy & mixed Peppercorn Sauce

Supreme of Corn-Fed Chicken filled with Asparagus coated with a Wild
Mushroom chasseur sauce

Winter Vegetable Strudel with a Cashel Blue Mornay Sauce

Warm Christmas Pudding served with a Brandy Anglaise

Maltaser Flavoured Cheesecake, Baileys Cream & Cranberry Compote

Trio of Chocolate Terrine with Raspberry Coulis

Tea & Coffee