

# Christmas Day Menu



Canapés & Fizz on arrival

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## **Amuse Bouche**

Roast Parsnip & Apple Veloute, Curry Oil

## **Starters**

Pedro Ximenez & Treacle Cured Salmon, Celeriac Remoulade, Rye Bread

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Ham Hock & Foie Gras Pressing, Piccalilli, Quails Eggs, Toasted Bread

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Tuna Carpaccio, Mango & Chilli Salsa, Burnt Honey & Orange Dressing

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Beetroot & Wild Mushroom Terrine, Goats Cheese, Aubergine & Chilli Relish

## **Main Course**

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Roast Turkey Crown, Sage, Chestnut & Apricot Stuffing, Hasselback Potatoes, Carrot & Swede, Parsnips, Brussel Sprouts, Braised Red Cabbage, Pigs in Blankets, Turkey Gravy

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Beef Wellington, Pomme Anna, Foie Gras, Baby Vegetables, Diane Sauce

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Stone Bass Fillet, Tiger Prawn & Sweetcorn Chowder, Sautéed New Potatoes, Dill Oil

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Moroccan Spiced Cauliflower Steak, Butter Bean Puree, Chimichurri Sauce, Courgettes & Lemon, Toasted Almonds

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## **Desserts**

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Christmas Pudding, Hennessy Brandy Sauce, Rum & Raisin Ice Cream

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Christmas Sherry Trifle, Raspberry Popping Candy

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Frangipane, Almond, Whiskey & Mincemeat Tart, Cherry Ripple Ice Cream

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Baileys Irish Cream Pannacotta, Chocolate Sorbet, Liquor 43 Espuma, Sesame Tuile

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€85 Per Adult €55 per child under 12