

# Christmas Day Menu



Canapés & Fizz on arrival

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## **Amuse Bouche**

Roast Butternut Squash Soup, Chive Oil, Toasted Almonds

## **Starters**

Seafood Cocktail, Kings Prawns, Crab, Baby Gem & Radicchio, Whiskey Seafood Sauce

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Ham Hock & Sun blushed Tomato Arancini, Romesco Sauce, Basil Pesto Emulsion

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Hickory Smoked Salmon, Black Garlic & Wasabi Mayonnaise, Sesame Crackers

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Truffle Manchego Cheese Souffle, Wild Mushroom & White Wine Cream

## **Main Course**

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

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Fillet of beef, Celeriac Dauphinoise, Foie Gras, Baby Spinach, Port & Madeira Jus

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Line Caught Seabass, Crab & Lobster Tortellini, Lobster Bisque, Asparagus

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Mushroom & Beetroot Pithivier, Nut Roast Stuffing, Roast Potatoes, Carrot & Swede, Parsnips, Brussel Sprouts & Chestnuts, Braised Red Cabbage, Veggie Red Wine Jus

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## **Desserts**

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Christmas Pudding, Hennessy Brandy Sauce

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Baked Chocolate Tart, Rum & Raisin Ice Cream, Mulled Wine Syrup

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Frangipane, Almond & Mincemeat Tart, Cherry Ripple Ice Cream

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Pina Colada Pannacotta, Mango Sorbet, Malibu Foam, Exotic Fruit Salsa

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€85 Per person