

# CHRISTMAS DAY MENU


€95pp


## Glass of Prosecco on arrival

Entertainment with **Bazz Norton & Moya Ruskin** from Loudmouth


### AMUSE BOUCHE

PARSNIP & CHESTNUT VELOUTÉ WITH ITALIAN BREAD  



LOBSTER & KING PRAWN SALAD WITH AVOCADO, PINK GRAPEFRUIT,   
MANGO, LIGHT SOY SAUCE DRESSING

CONFIT DUCK TERRINE & FOIE GRAS WITH CARAMELISED APPLES   
AND APPLE CIDER REDUCTION

BETROOT CARPACCIO, POACHED PEAR & GOATS CHEESE MOUSSE,  
HONEY & LEMON VINAIGRETTE 

FESTIVE ROAST TURKEY WITH ALL THE TRIMMINGS  
SEASONAL VEGETABLES AND CRANBERRY SAUCE 

TRADITIONAL BEEF FILLET WELLINGTON, CREAMED POTATOES,  
BROCCOLI STEM & ASPARAGUS  

TURBOT FILLET, WITH KING PRAWNS IN A LOBSTER VELOUTÉ,  
WITH CRUSHED POTATOES  

FILO PARCEL FILLED WITH LENTIL, SWEET POTATO  
& GOAT'S CHEESE ON A ROMESCO SAUCE  

CHRISTMAS PUDDING WITH BRANDY SAUCE  

CHOCOLATE & PRALINE TART WITH WHITE CHOCOLATE COULIS  

RASPBERRY & WHITE CHOCOLATE CHEESECAKE WITH SORBET  

FRENCH, ITALIAN & ENGLISH CHEESE SELECTION,  
CHUTNEY, GRAPES AND CRACKERS  

MINCE PIES   



Wheat



Shellfish



Egg



Fish



Peanut



Sesame



Nuts



Mustard



Mollusc



Celery



Dairy



VEGAN  
Option



Soybean



Sulfites



Lupine

VAT included. We cannot guarantee the absence of any traces of nuts or other allergens.  
Please advise a member of staff if you have any dietary requirements.  
Ask for our GLUTEN FREE Options. \*Contact us for booking conditions