



Christmas Menu

STARTERS

Chef's Soup

A steaming bowl of soup served with Soda Bread

Crispy Duck Spring Rolls

Crispy shredded Duck wrapped in filo pastry and fried, served with an Oriental Sauce

Goats Cheese Bon-Bons

Goats Cheese coated in a fine Golden Crumb and deep fried, served with a Red Onion Marmalade

Cajun Chicken Caesar

Cajun Chicken and Crispy Lardons of Bacon served with Cos Lettuce, warm Croutons, Parmesan Cheese and our own Caesar Dressing

Classic Prawn Cocktail

Baby Prawns bound in a Marie Rose Sauce with Mixed Leaves and Paprika

MAIN COURSE

Prime Roast Sirloin of Beef

Slow Roasted Irish Sirloin of Beef served with a Whiskey and Cream Sauce, Roast and Mash Potatoes

Roast Stuffed Turkey and Ham

Free Range Turkey and Glazed Ham, Sage and Onion Stuffing, Roast and Mashed Potatoes and a Rich Roast Gravy

Pan Seared Salmon


Locally sourced Salmon, pan seared and served with a Chive and Prawn Beurre Blanc

Vegetable Lasagne

A rich Vegetable Ragu layered with Pasta and Béchamel

Breaded Breast of Chicken

Coated in a Golden Crumb and oven baked served with a Brandy, Bacon and Mushroom Veloute





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DESSERTS

Our Famous Pavlova

Topped with freshly whipped Cream and Fresh Fruit Salad, drizzled with Warm Chocolate

Homemade Cheesecake

Our flavours change each day, please ask your friendly server for today's mouth-watering flavour

Double Chocolate Fudge Cake

Chocolate Sponge Layered with Fudge and served warm with Fresh Cream and Vanilla Ice Cream

Christmas Pudding

A classic Christmas dish made inhouse and served with Brandy Sauce and Fresh Cream

Sherry Trifle

A traditional sweet treat of sponge and fruit served with Double Cream

Only €29.95

We also have a fabulous selection of speciality coffees and "because you're worth it" cocktails

