

# Christmas group Menu

"Festive Champagne punch on arrival"

## Starters

Tian of fresh salmon and dill mousse lemon mayonnaise ©

Soup of the evening ©

Warm black pudding and baby potato salad with smoked bacon and apple relish, ©

Baked flat cap mushroom, sundried tomato pesto & goats cheese ©

Homemade chicken rilette, red wine and star anise syrup, melba toast

Tempura prawns with caramelised pineapple, spiced orange dressing



## Main courses

Oven roast supreme of chicken, dauphnoise potatoes, garam marsala and leek cream, cranberry compote ©

Pan fried Lemon sole, spring onion and garlic mash, citrus and dill butter ©

Spinach and ricotta tortellini in our own rich tomato and ginger sauce, parmesan and herb oil

Slow roasted venison steak with black pudding potato cake, plum compote, rosemary and thyme jus ©

Baked seabass on a prawn and chilli risotto, lime crème fraiche ©

Whole roasted rib eye of beef, flat mushroom with caramelised onions, port and shallot gravy, creamy mash

Vegetarian menu available on request (please see server) © = celiac friendly

All main courses served with seasonal vegetables



## Puddings

Homemade chocolate brownie, caramel, vanilla ice cream

Homemade meringue roulade with crushed nuts and butterscotch ©

Spiced pear and winterberry crumble with vanilla mascapone

Vanilla panacotta with a mulled wine syrup, shortbread ©

***(€25 per person Sun -Thur)/ Fri & Sat €30 per person)***

*Proprietors: Greg & Georgina Murphy*

*All our poultry & beef is of 100% Irish origin*