



Christmas Lunch 2018

HOMEMADE SOUP OF THE DAY

Local seasonal ingredients with a selection of warm breads

BLARNEY WOOLLEN MILLS CHICKEN CAESAR SALAD

Baby gem, pan-seared fillet of chicken, parmesan shavings, garlic and herb croutons, caesar dressing

SEAFOOD CHOWDER

Brunoise of vegetables, chef's selection of fresh fish, dill, paprika oil, homemade brown soda bread

TRADITIONAL HAND CARVED ROAST BREAST OF TURKEY & HONEY GLAZED LOIN OF BACON

Sage and onion stuffing, duck fat roast potatoes, cranberry jus

ROSEMARY, SEA-SALT AND CRACKED BLACK PEPPER ENCRUSTED ROAST RUMP OF BEEF

Garlic and chive mash, yorkshire pudding, red wine jus

PAN-SEARED FILLET OF ATLANTIC SALMON

Prawn and dill panko coated potato cake, saffron beurre blanc

TRADITIONAL WARM CHRISTMAS PUDDING

Hennessy brandy custard, vanilla mascarpone cream

STICKY TOFFEE PUDDING,

Butterscotch sauce, ginger crumb

APPLE & CINNAMON CHEESECAKE

Sauce anglaise, bourbon vanilla ice-cream

MINCE PIES

€30 Per Person - minimum 20 people



— * Happy New Year * —