



# Christmas Dinner 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

## **DUCK LIVER PARFAIT**

Aged balsamic and plum chutney, toasted sourdough

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## **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

## **ROSEMARY, SEA-SALT & CRACKED BLACK PEPPER ENCRUSTED ROAST SIRLOIN OF IRISH BEEF**

Flat-cap mushroom, Yorkshire pudding, red wine jus

## **CHARGRILLED SUPREME OF CHICKEN**

Herb roast baby potatoes, wild mushroom, white wine and tarragon sauce, crispy leeks

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## **BLARNEY WOOLLEN MILLS SYMPHONY OF DESSERTS**

Choco fondant, apple and cinnamon cheesecake, lemon curd tartlet, Italian meringue, bourbon vanilla ice-cream

## **TRADITIONAL WARM CHRISTMAS PUDDING**

Hennessy brandy custard, vanilla mascarpone cream

## **STICKY TOFFEE PUDDING**

Butterscotch sauce, ginger crumb

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## **MINCE PIES**

€32 Per Person – minimum 20 people



— \* Happy New Year \* —