

Christmas MENU

STARTERS

Smokey Butternut Squash Soup
Chicken & Mushroom Vol-au-Vent with Rocket Salad
Cheddar Cheese & Smokey Bacon Potato Croquettes served with Tossed Salad & Sweet Chilli Jam
Crown of Honeydew Melon Fresh Fruit Salad
Seafood Cocktail with Maire Rose Sauce & wedge of Lemon

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APPETIZER

Champagne Sorbet

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MAINS

Traditional Roast Stuffed Turkey & Ham with Cranberry Sauce
Pan-fried Hake with Lemon & Herb Butter Sauce served with Creamy Mash & Wilted Greens
Spinach & Ricotta Tortellini in a Garlic infused Cream Sauce, served with Garlic Ciabatta Bread
Chicken Supreme with Wild Mushroom & Tarragon Sauce served with Mash
Slow Roasted Sirloin of Prime Beef, served with a Yorkshire Pudding & Horseradish Sauce

All Served with Seasonal Vegetables

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DESSERTS

Warm Chocolate Brownie served with Cookie Dough Ice-Cream
Mint Aero Cheesecake served with Chocolate Ice-Cream & Chantilly Cream
Traditional Plum Pudding with Brandy Butter & Clotted Cream
Warm Sticky Toffee Pudding served with Butterscotch Sauce & Vanilla Ice-Cream
Coffee & Irish Mist Meringue with Chocolate Glaze & Clotted Cream

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TEA OR COFFEE