

Let's Begin,

Fresh Carlingford Bay Prawns	1, 2, 3, 10, 12
Salad Garnish, Marie –Rose Sauce & Homemade Wheaten Bread	
Chicken Liver Shallot & Brandy Pate	1, 7, 12
Toasted Brioche & Cumberland Sauce	
Parisienne of Honeydew ,Water Melon & Galia Melon served with a Mixed Berry Sorbet	
Stuffed Panko Crumbed Mushrooms	1, 3, 6, 7, 9, 10
Maple Cured Bacon, Mature Cheddar, Roasted Red Pepper & Garlic Mayonnaise	
Chefs Homemade Winter Soup	7, 9

The Main Event,

Traditional Stuffed Roast Turkey & Honey Roasted Ham Served with Chipolates and a Rich Cranberry Gravy	1, 7, 10
Roast Sirloin of Prime Irish Beef Served with a Black Peppercorn Sauce	7, 12
Sirloin Steak (£8.00 Supplement) Peppercorn Sauce Onion Ring, Saute Tomato	1, 3, 7, 12
Pan Seared Salmon Prawn stuffing, Seafood & Leek Veloute with Fine Garden Herbs	2, 3, 4, 7, 12
Oven Roasted Stuffed Chicken Crisp Bacon, Baby Spinach, Red Wine & Thyme Jus	1, 7, 12
Vegetarian Option Penne Pasta Arriabatta Spiced Tomato Vegetable Ragu, Parmesan Shavings & Sweet Potato Fries	1, 7, 13

To Conclude,

Salted Carmel Cream Meringue Roulade	3, 7
Winter Berry Cheesecake	1, 7, 8
Traditional Homemade Sherry Trifle	1, 7, 12
Christmas Pudding & Brandy Sauce	1, 3, 7, 12
Seasonal Berry Pavlova	3, 7
Selection of Irish Cheese, Chunty & Grapes	1, 7, 11
House Blend Tea, Freshly Ground Coffee	
Mince Pies	1, 3, 7, 8, 11, 12

£39.00

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean 7) Milk 8) Nuts 9) Celery
10) Mustard 11) Sesame 12) Sulphites 13) Lupin 14) Molluscs

