

# CHRISTMAS

## *Dinner Menu*

### *Let's begin*

- Fresh Carlingford Bay Prawns  
Salad Garnish, Marie-Rose Sauce & Homemade Wheaten Bread (1, 2, 3, 10, 12)
- Parisienne of Honeydew, Watermelon & Galia Melon,  
served with a Mixed Berry Sorbet
- Panko Crumbed Mushrooms  
Roasted Red Pepper & Garlic Mayonnaise (1, 3, 6, 7, 9, 10)
- Chefs Homemade Winter Soup (7, 9)
- Toasted Bruschetta  
Maple Cured Bacon, Roasted Vine Tomato & Rocket Salad (1, 3, 7, 10)

### *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, Leek Veloute with Fine Garden Herbs (2, 3, 4, 7, 12)
- Vegetarian Option  
Penne Pasta Arriabatta Spiced Tomato Vegetable Ragu,  
Parmesan Shavings. (1, 7, 13)
- Pan Fried Chicken  
Sandeman Sauce, Creamy Champ & Crispy Onions. (1, 6, 7, 10, 11, 12)

### *To Conclude*

- White Chocolate & Raspberry 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)
- House Blend Tea, Freshly Ground Coffee
- Mince Pies (1, 3, 7, 8, 11, 12)
- £40 per person

#### Food Intolerance Information

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) Mollusc