

# CHRISTMAS

## *Lunch 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 (1, 7, 10)  
Served with Chipolates and a Rich Cranberry Gravy

Roast Sirloin of Prime Irish Beef (7, 12)  
Served with a Black Peppercorn Sauce

Pan Seared Salmon (2, 3, 4, 7, 12)  
Prawn stuffing, Leek Veloute with Fine Garden Herbs

Vegetarian Option (1, 7, 13)  
Penne Pasta Arriabatta Spiced Tomato Vegetable Ragu,  
Parmesan Shavings.

Pan Fried Chicken (1, 6, 7, 10, 11, 12)  
Sandeman Sauce, Creamy Champ & Crispy Onions.

### *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)

Main Course £19.00

2 Course £25.00 Includes Tea/Coffee

3 Course £30.00 Includes Tea/Coffee

#### 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