

SHANAWAY BISTRO

CHRISTMAS LUNCH MENU

3 COURSE €45



STARTERS

Spiced Butternut Squash & Coconut Soup

Lightly spiced butternut squash & coconut
soup, freshly baked bread rolls 1a

Smoked Chicken and Mushroom Vol au Vent

Smoked chicken and mushroom in a white
wine cream sauce, puff pastry case 1a, 7

Dressed Smoked Haddock & Crab

Atlantic crab, natural smoked haddock,
wholegrain mustard and crème fraîche
dressing, pickled cucumber 4, 7, 11

Greek Feta Salad

Mixed baby leaf, creamy Greek feta, juicy
sun-ripened tomatoes, and marinated olives,
all drizzled with a rich balsamic syrup 7, 11



MAINS

Roast Stuffed Turkey & Ham

Traditional roast stuffed turkey & baked
ham, pine nut & apricot stuffing, roast gravy,
cranberry sauce 1a, 7, 8, 11, 12

Baked Fillet of Salmon

Baked fillet of salmon, creamed spinach &
leeks, citrus and dill beurre blanc 2, 7, 12

Wild Mushroom Risotto

Wild mushroom risotto, mascarpone cheese,
vegan parmesan, fresh herbs, truffle oil 7, 12

Braised Feather Blade of Beef

Slow cooked feather blade of beef,
bourguignon sauce, roast winter vegetables,
mash potato 9, 11, 12



DESSERTS

Warm Christmas Pudding

Brandy custard, fresh cream 1a, 3, 7, 8

Spiced Apple & Berry Crumble

Crème anglaise, fresh cream 1a, 3, 7

Chocolate Brownie

Chocolate sauce, vanilla ice cream 1a, 3, 7

White Chocolate & Raspberry Cheesecake

Raspberry sauce, fresh cream 1a, 3, 7

Freshly Brewed Fonté Coffee or Tea

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