

CHRISTMAS PARTY MENU

3 COURSE €45



STARTERS

Spiced Butternut Squash & Coconut Soup

Fresh bread rolls

Smoked Chicken and Mushroom Vol au Vent

Puff pastry case, white wine cream

Dressed Smoked Haddock & Crab

Wholegrain mustard and crème fraiche dressing, pickled cucumber

Greek Feta Salad

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



MAINS

Roast Stuffed Turkey & Ham

Apricot & pine nut stuffing, roast gravy, cranberry sauce

Baked Fillet of Salmon

Creamed spinach & leeks, citrus and dill beurre blanc

Wild Mushroom Risotto

Mascarpone cheese, vegan parmesan, fresh herbs, truffle oil

Braised Feather Blade of Beef

Bourguignon sauce, roast winter vegetables



DESSERTS

Warm Christmas Pudding

Brandy custard, fresh cream Spiced Apple & Berry Crumble, crème anglaise, fresh cream

Chocolate Brownie

Chocolate sauce, vanilla ice cream

White Chocolate & Raspberry Cheesecake

Raspberry sauce, fresh cream

Freshly Brewed Fonté Coffee or Tea

