

**A GLASS OF FESTIVE FIZZ  
SERVED TO YOUR TABLE UPON ARRIVAL**

## STARTERS

**Lightly Smoked Celeriac Velouté V**  
With shredded apple and a stilton rarebit

**Melon, Avocado and Pink Grapefruit Salad V VE GF\***  
With a raspberry vinaigrette

**St Tolas Goat's Cheese and Walnut Tartlet V**  
Confit tomato, baby spinach, red onion relish, beetroot puree

**Oak Smoked Salmon, Dublin Bay Prawn and Crab Salad GF\***  
Quail egg, avocado, dressed leaves, Marie rose sauce and soda bread croute

**Duck Liver Parfait with Gin and Orange Zest GF\***  
Toasted brioche, plum chutney, micro herbs

## MAINS

**Butter Basted Roast Crown of Turkey, Honey Roast Ham,  
Sage and Chestnut Stuffed Leg GF\***  
Goose fat roasted potato, creamed potato, honey roast carrot and parsnips,  
roast turkey jus. Served with cranberry sauce

**Roast Sirloin of Irish Beef with a Dijon Mustard and Black Pepper Crust GF\***  
Yorkshire pudding, creamed potato, goose fat roasted potatoes, honey roast carrot  
and parsnips, thyme jus. Served with horseradish sauce

**Butternut Squash, Parsnip and Beetroot Filo Parcel V VE\***  
Served with rosemary roast potatoes and caramelised garlic jus

**Pan Fried Fillet of Seabass GF\***  
Potato fondant, curly kale, braised fennel, crispy prosciutto,  
crab and tarragon butter sauce

*All of the dishes above are served with a selection of seasonal roast vegetables,  
Brussels sprouts, braised red cabbage and gratin potatoes*

## DESSERTS

**Traditional Steamed Christmas Pudding V GF\***  
Served with brandy sauce

**Individual Chocolate and Raspberry Tartlet V**  
Chocolate shavings, crème fraîche and raspberry coulis

**Bourbon Pecan Pie V**  
Vanilla ice cream, caramel sauce

**White Chocolate and Strawberry Trifle V**  
Toasted macadamia nuts

**Selection of Irish Cheeses V GF\***  
• Selection of biscuits and toasts, red onion chutney, cornichons

## COFFEE AND FESTIVE TREATS

# CHILDRENS MENU

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## STARTERS

**Melon 'Smile' V VE\* GF\***  
With a selection of fruit and strawberry coulis

**Cream of Tomato Soup V GF\***  
With star croutons

**Chicken and Pancetta Potato Cake**  
Parmesan sauce

## MAINS

**Roast Crown of Turkey and Honey Roast Ham GF\***  
Goose fat roasted potato, stuffing, creamed potato,  
honey roast carrot, roast gravy

**Roast Sirloin of Irish Beef GF\***  
Yorkshire pudding, creamed potato, goose fat roasted potatoes,  
honey roast carrot, roast gravy

*All the dishes above are served with a selection of  
seasonal roast vegetables and Brussels sprouts*

**Tomato Pasta Bake V VE**  
Broccoli, sweetcorn, spinach, courgette and pasta in a rich tomato  
sauce, glazed with vegan cheese and crispy tortilla chips

## DESSERTS

**Steamed Christmas Pudding V**  
Served with custard

**Selection of Ice Cream V VE\* GF\***  
Choose 3 scoops from: *chocolate, vanilla or strawberry*  
topped with wafers and sprinkles

**Profiteroles and Vanilla Ice Cream V**  
With chocolate and toffee sauce

**Chocolate Brownie Sundae V VE\***  
Chocolate brownie, vanilla ice cream,  
whipped cream and chocolate sauce

## HOT CHOCOLATE AND FESTIVE TREATS

*Menu subject to change*