



Christmas Party Evening Menu



Mulled Wine on arrival

Starters

Goats Cheese Bon Bons

served with Roast Beetroot Endamame Bean Salad

Ham Hock and Black Pudding Terrine

served with Tomato and Coriander Relish

Hot Coquille of Seafood

Prawns, Calamari, Mussels and Crab Claws in a Crab and Tomato Bisque served with Garlic bread

Cream of Parsnip and Thyme Soup

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*Gin and Tonic Sorbet*

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Main Course

Fillet of Beef Medallions

Glazed with Marrow Fat served with Madeira Sauce, Sauté Wild Mushrooms and Smoked Bacon Lardons

Traditional Turkey with Baked Limerick Ham

served with Sausage Meat Stuffing and Beans au lard

Half Roast Duck

in an Orange Butter Sauce served with Scallion Potato Croquettes

Venison Haunch Steak

served with a Rich Jus, Celeriac Puree and Parmentier Potatoes

Braised Lamb Shanks

in Red Wine, Garlic and Cloves served with Lamb Jus

Smoked Herb Falafels

Lebanese Bread served with Tzaziki and Grilled Aubergines

Roast Wild Fillet of Cod

served with Grilled Whole Prawns with a Crab and Cauliflower Cous Cous and Steamed Greens

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### *Desserts*

*Homemade Sticky Toffee Pudding with Honey Comb ice Cream*

*Selection of Ice cream*

*Apple and Pear Crumble with a Warm Crème Anglaise*

*Traditional Christmas Pudding with Brandy Sauce*

*Chocolate Fondant with Butterscotch Sauce and Crème Fraiche*

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Tea/Coffee

€ 35 per person

