



Christmas Party Evening Menu



Mulled Wine on arrival

Starters

Cream of Butternut Squash Soup

Arancini of Goats Cheese and Herbs

served with deep fried Risotto Balls with a Garlic Aioli

Roast Pork Belly with Black Pudding Bon Bon and Apple Puree

Hot Coquille of Seafood

Mussels, Prawns, Squid and Scallop cooked in broth and served with Garlic bread

Duck Liver Pate with a Tomato Relish

Served with Toasted Sourdough Bread

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*Mango and Lime Sorbet*

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Main Course

Traditional Turkey with Baked Limerick Ham

served with Cranberry Sauce, Sausage Meat Stuffing and Roast Potatoes

Rolled Fillets of Sea Bass in a Prawn and Saffron Bisque

Set on a Leek and Red Pepper Ragout

Marinated Lamb Rump in Garlic and Thyme

Served on a Cassoulet of Beans and Black Tournafulla Pudding

Half Roast Duck

Served with a Blackberry and Orange Sauce

Rib Eye Steak with a Garlic and Cream Cheese Crust

Finished with a Beef Jus and Stuffed Mushroom (add King Prawn €5 supplement)

Risotto of Beetroot with Roast Walnuts and a Cashel Blue Sauce

Served with a tossed Salad

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## *Desserts*

*Traditional Christmas Pudding with Brandy Sauce*

*Orange Chocolate and Roasted Pistachio Brownie*

*Warm Apple and Rhubarb Crumble with a Hot Custard Sauce*

*Christmas inspired Baileys Trifle served with Chocolate Honeycomb Shards*

*Banoffee Meringue with Hot Toffee Sauce*

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Tea/Coffee and Mince Pie

€ 35 per person

