



STARTERS

Smoked salmon Vol Au Vents with dill crème fraîche

Stuffed mushrooms with garlic & herbs cream cheese

Winter salad Baked brie with cranberry chutney & candied pecans

Roasted butternut squash soup with a swirl of cream and nutmeg





MAINS

Classic roast turkey and gravy Sage and onion stuffing

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Rib eye Beef with red wine sauce

Honey-glazed ham with cloves and orange slices

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Wild Mushroom Roulade served with red currant Jus





SIDES

Gratin Dauphinois

Roasted Brussels sprouts served with maple bacon

Honey-roasted carrots & parsnips

Yorkshire puddings (especially if serving beef)

Cranberry sauce

DESSERT

Yule log

Baileys cheesecake

Selection of cheese plate

€42,50 per person





Scan QR Code To Reserve & Enquire

