



Christmas Table d'Hôte Menu

Homemade Fresh Soup of the Day
Warm Bakery Boules (1 2 3 4 5 13)

Hot Smoked Sea Trout
Herring Roe, Avocado & Roast Hazelnut Dressing (2 3 4 7)

Irish Duck Potato Roll
Shredded Duck Boudine, Crispy Potato Wrapper, Peanut Rayu Cream (1 3 4 5 8)

Roast Butternut Squash Salad
Caramelized Red Onion, Tahini, Tomato Fresh Za'atar Dressing (2 4 13)

Warm Goats Cheese
Coriander Seed & Black Sesame
Red Onion and Pepper Salsa (1 2 3 4 13)

Grilled Sirloin of Irish Beef
Horseradish Delmonico, King Oyster, Hennessy Cream (3 4 5)

Grain Fed Chicken Parma Ham Skin
Smoked Cheddar and Bacon Bonbon, Pea Puree, White Wine Jus (1 2 3 4 5)

Baked Sea Bass Fillets
Celeriac Puree, Turmeric Cauliflower,
Chive Dressing (3 4 5 7)

Slow Cooked Turkey Breast
Carved Ham, Herb Stuffing (1 3 4 5)

Sligo Lamb Rump
Puy Lentils, Roast Vegetable Ratatouille,
Spiced Tomato Puree (3 4 5)

Grilled Marinated Aubergine
Goats Cheese, "Baba Ganoush"
Carrot Ribbon, Pinenut & Beets (1 2 3 4 6)

Dark Chocolate & Black Cherry Entrmet
Praline Creameaux (1 2 3 4 6)

Coconut Custard Tart
Mango cream, Malibu ice Cream (1 2 3 4 6)

"Upside Down cheesecake"
Irish cream Liquor, Crumbled Biscuit,
Chocolate & Coffee Financier (1 3 4 6)

Lemon & Vanilla Mousse Savarin
Berry Sorbet, Warm Mini Curd Doughnut (1 2 3 4)

Traditional Plum Pudding
Brandy Custard (1 2 3 4 6)

Served with Freshly Brewed Tea/ Coffee

Menu Cost €30.00

Gluten-1 Egg-2 Dairy-3 Soybeans-4 Celery-5 Nuts-6 Fish -7 Peanuts -8
Crustaceans-9 Molluscs-10 Sulphites-11 Mustard-12 Sesame-13 Lupin-14