



## *Christmas Table d'Hotel*

Homemade Fresh Soup of the Day  
Warm Bakery Boules (1 2 3 4 5 13)  
€7.50

Hot Smoked Sea Trout  
Herring Roe, Avocado & Roast Hazelnut Dressing (2 3 4 7)  
€7.50

Irish Duck Potato Roll  
Shredded Duck Boudine, Crispy Potato Wrapper, Peanut Rayu Cream (1 3 4 5 8)  
€7.50

Roast Butternut Squash Salad  
Caramelized Red Onion, Tahini, Tomato Fresh Za'atar Dressing (2 4 13)  
€7.50

Warm Goats Cheese  
Coriander Seed & Black Sesame  
Red Onion and Pepper Salsa (1 2 3 4 13)  
€7.50

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Grilled Sirloin of Irish Beef  
Horseradish Delmonico, King Oyster, Hennessy Cream (3 4 5)  
€24.00

(€7 Supplement Dinner Inclusive)

Grain Fed Chicken Parma Ham Skin  
Smoked Cheddar and Bacon Bonbon, Pea Puree, White Wine Jus (1 2 3 4 5)  
€17.00

Baked Sea Bass Fillets  
Celeriac Puree, Turmeric Cauliflower,  
Chive Dressing (3 4 5 7)  
€17.00

Slow Cooked Turkey Breast  
Carved Ham, Herb Stuffing (1 3 4 5)  
€17.00

Sligo Lamb Rump  
Puy Lentils, Roast Vegetable Ratatouille,  
Spiced Tomato Puree (3 4 5)  
€17.00

Grilled Marinated Aubergine  
Goats Cheese, "Baba Ganoush"  
Carrot Ribbon, Pinenut & Beets (1 2 3 4 6)  
€17.00

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Dark Chocolate & Black Cherry Entremet  
Praline Creameaux (1 2 3 4 6)  
€7.50

Coconut Custard Tart  
Mango cream, Malibu ice Cream (1 2 3 4 6)  
€7.50

"Upside down Cheesecake"  
Irish cream Liquor, Crumbled Biscuit,  
Chocolate & Coffee Financier (1 3 4 6)  
€7.50

Lemon & Vanilla Mousse Savarin  
Berry Sorbet, Warm Mini Curd Doughnut (1 2 3 4)  
€7.50

Traditional Plum Pudding  
Brandy Custard (1 2 3 4 6)  
€7.50

Served with Freshly Brewed Tea/ Coffee  
€32.00 PPS

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