

Festive Private Dining Menu



Includes Christmas Novelties



STARTERS

Garden Vegetable Soup

Served with fresh bread roll

Brie and Cranberry Parcel

Served with green salad and a cranberry dressing

Warm Chicken and Mushroom Bouche

Chicken, fresh herbs, button mushrooms, white wine cream sauce, served in a warm hollow puffed pastry

MAIN COURSES

Braised Featherblade of Beef €3pp supplement on Classic and Supreme

Slow cooked featherblade of beef in stock vegetables, red wine reduction

Roast Stuffed Turkey and Ham

Homecooked ham, butter and herb stuffing, hand-sliced roast turkey & rich roast gravy

Seared Hake Fillet

Hake fillet, sauteed French beans & samphire, puree spinach, Chardonnay cream & red pepper pesto calabrese

All served with a selection of fresh market vegetables and potatoes.

DESSERTS

Deep Filled Apple Pie

Served warm with soft vanilla ice cream

Christmas Pudding

Served with brandy butter

Opera Gateaux

Served with raspberry coulis

TEA/COFFEE

Premier - 3 Starters, 3 Mains, 3 Desserts €41.95pp

Supreme - 2 Starters, 2 Mains, 2 Desserts €35.95pp*

Classic - 1 Starter, 2 Mains, 1 Dessert €32.95pp*

*be advised of supplement