

### €21.95 Per Person 12.30pm - 3pm

## \*Our Lunch menu is for a minimum of 10 people\* Must pre-book table

### **STARTERS**

Homemade Roast Winter Vegetable Soup with Freshly Baked Bread Roll (1,7,9)

Traditional Caesar Salad with Cos Lettuce, Bacon Bits & House Dressing (1,3,4,10)

Golden Fried Brie Wedges on a bed of Cranberry Compote with a Seasonal leaf Salad (1, 7, 10)

### **MAIN COURSES**

Roast Farmhouse Turkey & Glazed Ham with Sage & Onion Stuffing served with a Rich Roasting gravy (1,6,7,9,12)

Irish Atlantic Herb Crusted Salmon with Citrus Beurre Blanc (1,4,7,9,12)

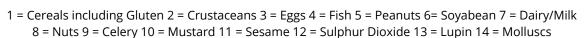
Roast Stuffed Loin of Pork served with apple sauce (1,7,9,12)

Spinach and Ricotta Tortellini in a Spicy Tomato and basil Sauce (1,3,7,9,12)

### **DESSERTS**

Traditional Christmas Pudding with Vanilla Anglaise (1,3,7,12)

Cream Filled Mini Choux Buns with a Rich Chocolate
Sauce (1,3,7)





# Christmas Evening Menu

## Must pre-book table €25.00 Per Person

### **STARTERS**

Chef's Homemade Soup of the Day Freshly Baked Bread Roll (1,7,9)

Traditional Caesar Salad with Cos Lettuce, Bacon Bits & House Dressing (1,3,4,10)

Chicken & Mushroom Vol au Vent (1,3,4,7,10)

#### **MAIN COURSES**

Roast Farmhouse Turkey & Glazed Ham with Sage & Onion Stuffing served with Cranberry Sauce (1,6,7,9,12)

Irish Atlantic Herb Crusted Salmon with a Lemon Butter Sauce (1,4,7,9,12)

Pan Fried Breast of Chicken Topped with Streaky Bacon served with a Creamy Cracked Black Peppercorn Sauce (2,7,9,14)

10oz Prime Irish Sirloin Steak, onions and mushrooms with a choice of sauce - €5
Supplement (1,7,9,12)

Oriental Vegetable Stir-Fry with Egg Noodles (1,3,9)

### **DESSERTS**

Apple Pie with Fresh Cream (1,3,7)

Profiteroles (1,3,7)

Christmas Pudding & Custard (1,3,7,12)

1 = Cereals including Gluten 2 = Crustaceans 3 = Eggs 4 = Fish 5 = Peanuts 6= Soyabean 7 = Dairy/Milk 8 = Nuts 9 = Celery 10 = Mustard 11 = Sesame 12 = Sulphur Dioxide 13 = Lupin 14 = Molluscs