

Christmas Dinner 2018 €32.95

Warm yourself

Steaming spiced Mulled Wine or Glass of Bubbly on arrival

Starters

Homemade Seasonal Soup of the Day with oven fresh brown bread

Creamy Atlantic Seafood Chowder served with our famous Guinness and walnut bread

Homemade chicken liver pate with our own sticky red onion jam served on a toasted brioche bun

Juicy Pulled Pork Taco with Grilled Monterey Jack Cheese & fresh Tomato Salsa

Bluebell Falls Goats cheese, fresh Rocket, Sun Dried Tomato Pesto with Crunchy Sour Dough Crostinis and Balsamic reduction

Mains

Breast of friendly farmer Turkey with an apricot & chestnut stuffing wrapped in Parma ham, rich red wine jus & homemade cranberry & port preserve served with seasonal vegetables & potatoes

Grilled fillet of Salmon on a Sauté of Baby Potatoes, Chorizo, baby Spinach and garden Peas served with a homemade chunky Salsa

Steak of the Evening cooked to your liking served with chunky fries, crisp battered onion rings & a choice of sauces (Creamy peppercorn, Garlic butter or Red wine jus) (€5 supp applies)

Roast McCarron Bacon cutlet & Grilled Tournafulla black pudding on a creamy colcannon champ with a Jameson and wholegrain mustard cream sauce

Balsamic Roasted Red Onion, Beetroot & Goats cheese Tarte Tatin Served on a Bed of Fresh Tossed Salad with Homemade Pesto

Desserts

A selection of 3 miniature handmade desserts from our bakery

Fresh Fruit Pavlova & cream

Traditional homemade Mince Pie & Clotted cream

Includes loose leaf Tea or Freshly Ground Coffee