

Private Dining Christmas Menu Choice of 2 Starters, 2 Main Courses & 2 Desserts, Tea/Coffee €38.95pp

Duck Liver Pâté

Served with Cumberland sauce and a selection of crackers

Or Homemade Roast Winter Vegetable Soup with a Selection of Breads

Or

Chilli Chicken & Black Pudding In a bed of tossed lettuce, Cherry Tomato's and Red Onion

> Black Pepper Crusted Irish Beef with Yorkshire Pudding and a Red Wine Jus

> > Or

Baked Fillet of Salmon

With a citrus herb crust served with a white wine and dill sauce

Or

Roast Crown of hand Carved Turkey with Honey glazed Ham Homemade traditional Stuffing. Red Wine Jus

Vegetarian/Coeliac Option

Not displayed on menu available upon request

Grilled Courgette stuffed with Mediterranean Rice topped with goat's Cheese

Vegan Option

Not displayed on menu available upon request

Pea & Walnut Risotto Finished with fresh Parmesan

All served with Chef's Selection of Market Vegetables & Potato

Ambassador Medley of Desserts Or

Homemade Gluten free Chocolate Brownie Served with vanilla bean Ice Cream & Berry compote Or

> Traditional Christmas Pudding Crème Anglaise

> > Petit Fours

Freshly Brewed Tea or Coffee