



## **Evening Menu**

### **Glass of Bubbly on Arrival**

#### **Starters**

##### **Goats Cheese and Pear Salad (7,8,10,12)**

*Star Anise poached pear in red wine with candied walnuts  
and a honey mustard dressing*

##### **Hot Buffalo Chicken Wings (3,7,9)**

*Served with celery and blue cheese mayo*

##### **Smoked Salmon Salad (4,7,12)**

*Rocket, pickled cucumbers, mint and a lemon yogurt dressing*

##### **Winter Vegetable and Sage Soup (7,9)**

#### **Mains**

##### **Traditional Turkey and Ham (1,7,12)**

*Herb stuffing and red wine jus*

##### **Roast Fillet of Salmon (4,7,12)**

*Lemon butter sauce*

##### **Herb Roasted Chicken Supreme (7,12)**

*Mushroom and red wine jus*

**All above Main Courses are Served with  
fresh seasonal vegetables and potatoes (7)**

##### **10oz Sirloin Steak (7,9,12)**

*Confit tomatoes, sautéed onion, pepper sauce and chips*

##### **Tomato and Chorizo Risotto with Feta Cheese (7,9,12)**

*(Also Available as Vegetarian Option)*

#### **Desserts**

##### **Traditional Christmas Pudding (1,3,7,12)**

*Caramel sauce and vanilla ice cream*

##### **Warm Apple Pie and Custard (1,3,7)**

##### **Selection of Ice Creams (7)**

*Ask Server for Details*

#### **Tea or Coffee**

**€40.00 Per Person**

#### **Allergen Key**

- |             |                |         |           |              |
|-------------|----------------|---------|-----------|--------------|
| 1. Gluten   | 2. Crustaceans | 3. Eggs | 4. Fish   | 5. Peanuts   |
| 6. Soybeans | 7. Dairy       | 8. Nuts | 9. Celery | 10. Mustard  |
| 11. Sesame  | 12. Sulphites  |         | 13. Lupin | 14. Molluscs |

