



Christmas Chef's Select Menu 2022

Starter Selection

Chef's Soup of the Day
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*Trio of Duck,
House Smoked Duck Breast, Asian Confit Duck Wonton, Duck Liver & Tawny
Port Parfait, Warm Brioche, Plum and Tomato Relish*

Main Course Selection

*Seared 7oz John Stone 30-day Dry Aged Sirloin of Beef, Confit Onion,
Balsamic Glaze Tomato Port and Thyme Jus*
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*Turkey Breast, Maple Glazed Ham, Fresh Herb & Onion Stuffing, Pomme Gratin Potato,
Baby Red Currants Madeira Reduction*
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Pan Fried Fillet of Wexford Salmon, Sautéed Greens, Samphire, Scallop and Crab Beurre Blanc
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*Wild Mushroom and Asparagus Risotto, Mascarpone Cream
Parmesan Tuille, White Truffle Oil*
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All Main Dishes Are Served with Honey Roasted Winter Vegetables, Creamed Potato
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Dessert Trio

Consisting of the Following Desserts

*Warm Traditional Homemade Plum Pudding, Sauce Anglaise,
White Chocolate and Winter Raspberry Cheesecake
Homemade Black Winter Cherry & Cinnamon Ice Cream*

Freshly brewed Coffee, Tea

*All Menus are subject to change
Price: €42pp*