

Christmas Chef's Select Menu 2021

Starter

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Winter Squash Velouté with Roast Hazelnut Crumb

*Trio of Duck,
House Smoked Duck breast, Asian Confit Duck Wonton,
Duck Liver & Tawny Port Parfait, warm brioche,
Plum and tomato Relish*

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*Smokehouse Irish Organic salmon, lemon crème fraiche
warm Horseradish potato Cake Pea shoots, Dill & Saffron Aioli*

Main Course Selection

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*Seared 8oz John stone 30-day dry aged sirloin of beef, Confit onion,
Pomme fondant, balsamic glaze vine tomatoes, 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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*Five-mile Town Goats Cheese Tart
Roasted Butternut Squash Farmhouse Chutney | Carrot and Mustard Seed Jam*

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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,
Caramel Pana Cotta & Treachy Gingerbread
Black winter cherry Cheesecake*

Freshly brewed Colombian coffee and tea

All Menus are subject to change

Price: €39pp