

*Christmas Lunch Menu 2021*

*Starter*

*Chef's soup of the day*

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*Caesar salad, fried spiced farmhouse chicken breast,  
sourdough croutons, anchovies and aged parmesan*

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*Smokehouse Irish Organic salmon, lemon crème fraiche  
and cream cheese terrine served lime mayonnaise Porridge oat Bread*

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*Warm Bruschetta, sun dried tomato, mozzarella de buffalo cheese,  
toasted Ciabatta*

*Main Course Selection*

*Roast Angus Beef, Potato fondant, caramelised red onion,  
Confit tomato, Yorkshire pudding Bordelaise sauce*

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*Turkey breast, Maple Glazed ham, fresh herb & onion stuffing,  
Gratin potato baby red currants Madeira reduction*

*Market Fish of the Day*

*Sauteed Spinach and Kale, parmesan potato, lemon grass beurre Blanc,*

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*Five-mile Town Goats Cheese Tart*

*Roasted Butternut Squash Farmhouse Chutney*

*Carrot and Mustard Seed Jam*

*All main dishes are accompanied*

*With winter vegetable, roast potatoes and mash*

*Dessert Trio*

*Consisting Of the Following Desserts*

*Warm Traditional Homemade Plum Pudding, sauce Anglaise,*

*Caramel Pana Cotta & Treacle Gingerbread*

*Black winter cherry Cheesecake*

*Starter, Main Course, Dessert & Tea or Coffee - €30.00*

*Main Course, Dessert & Tea or Coffee - €26.00*

*All Menus are subject to change*