

Christmas Fayre

(bookings taken in bar bistro and restaurant)

Starters

Sticky Canadian club whisky and maple syrup glazed chicken wings and chicken breast bites
with a hickory smoked BBQ dipping sauce (€5.45)

Roasted butternut squash soup with swirl of Cajun spiced cream (€5.45)

Good old prawn cocktail juicy prawns set on bed of iceberg lettuce with marie rose sauce (€5.45)

Asparagus and garden pea risotto with parmesan and creamy yellow pepper reduction (€5.45)

Deconstructed duck pancake salad confit duck, shredded pancakes, finely sliced spring onion,
cucumber, peppers, red onion and a sprinkle of chilli tossed in a hoisin dressing and topped with
toasted sesame seeds (€5.45)

Main courses

*(all served with fresh vegetables, creamy mashed potatoes and rosemary
and butter roasted potatoes)*

Roasted breast of turkey with pigs in blankets, sausage stuffing, Yorkshire pudding and rich roast
gravy (€11.95)

Pan fried seabass fillets with vermouth and mussel veloute (€12.45)

Seared chicken breast in a Cajun cream sauce with tiger prawns (€12.45)

Slow roasted belly pork, black pudding and caramelised onion pork sausage with a scrumpy
gravy and crispy crackling (€12.95)

Braised beef brisket in a ale gravy with thyme and onion dumpling (€12.45)

Chickpea, potato, squash and spinach tagine with coriander cous cous (€11.95)

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (€5.45)

Mint aero cheesecake with lindt chocolate sauce and tulle biscuit (€5.45)

Rhubarb and custard crème brulee with stem ginger shortbread biscuit (€5.45)

Warm chocolate and pecan brownie with white chocolate ice cream (€5.45)

Traditional Christmas pudding with brandy sauce (€5.45)

3 courses - 12 - 4pm £17.95

3 courses - 5pm - 9pm £19.95