











Sample Dinner Menu

Homemade roast butternut squash, chilli & coconut soup

Creamy chicken & mushroom vol au vent with crispy bacon lardons

Garlic mushrooms with seasonal salad & balsamic dressing

Golden fried brie with poached pear & cranberry sauce on a bed of mixed Burren leaves

Roast top rib of Irish beef with Yorkshire pudding & a rich cabernet sauce on a bed of horseradish mash

Roast turkey & ham served with pigs in blankets, homemade stuffing and a red wine jus

Half roast duck with braised red cabbage & plum sauce on a bed of creamy mash

salmon & cod en croute with a lemon & dill sauce

vegetable korma with aromatic basmati rice & naan bread

Bread & Butter Pudding with a brandy custand

Christmas pudding served with a brandy custand & french vanilla bean ice cream

Apple pie with red berry coulis, brandy custand and ice cream

Tea or freshly brewed coffee

3 Course with tea or coffee €40.00 2 Course with tea or coffee €35.00

\*Prosecco reception on arrival for groups



