

THE BANKING HALL



Christmas Day Menu

Appetisers

Westin Seafood Cocktail, crisp leaves, tiger prawns, smoked salmon, crab, sauce Marie Rose

Wrights Irish Oak Smoked Salmon, shaved fennel, cucumber, lemon and dill crème fraîche

Duck Liver and Whiskey Parfait, fig chutney, warm brioche

Salad of Goats Cheese, roast beets, quinoa, sun-dried tomato, pomegranate dressing

Irish Charcuterie, traditional accompaniments, warm breads

Intermediate

Seafood Chowder, Guinness and walnut bread

Cream of Butternut Squash Soup, toasted pumpkin seeds, thyme cream

Raspberry Sorbet, Perrier-Jouët Champagne

Chef's Main Course Buffet

Carved Free Range Turkey and Limerick Baked Ham, seasonal accompaniments

Roasted Fillet of Irish beef, smoked pancetta, baby onion, mushroom, red wine jus

Fillet of Organic Salmon, wilted greens, tomato and chive butter

Supreme of Corn-Fed Chicken, cassoulet of chorizo, white bean, cherry tomato

Pan-Fried Gnocchi with Cashel Blue, tender-stem broccoli, smoked almonds

Desserts

Plum Pudding, brandy anglaise

Apple Tart Tatin, caramel sauce, vanilla bean ice-cream

Pavlova with Winter Berries, Chantilly Cream

Coconut and White Chocolate Cheesecake, mascarpone cream

Selection of Farmhouse Cheeses, crackers & chutney

Tea / Coffee with Mince Pies

If you are concerned about food allergies e.g. nuts, you are invited to seek assistance from a member of the team when selecting menu items. To facilitate social distancing, appetisers, intermediates & desserts will be served to your table, Main courses will be served at a chef-attended buffet.