



## **Christmas Eve Dinner Menu**

**Warm Goats Cheese**, red onion jam, beets, rocket leaves

**Oak Smoked Salmon**, honey and mustard potato salad, pickled cucumber

**Confit Duck Terrine**, fig chutney, warm brioche

**Salad of Quinoa**, mescaline leaves, sundried tomato, avocado, mustard dressing

**Butternut Squash Soup**, cumin cream

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**Traditional Roast Turkey and Limerick Baked Ham**, sage and onion stuffing, turkey Jus,

**Beef Bourguignon**, creamed potatoes, chantenay carrots, Pancetta Jus

**Roast Loin of Venison**, Celeriac and potato gratin, savoy cabbage, game jus

**Grilled Fillet of Aged Hereford Beef**, potato puree, buttered greens,  
peppercorn and brandy cream

**Seared Fillet of Atlantic Halibut**, shrimp butter, asparagus, chorizo rosti

**Cashel Blue Cheese Gnocchi**, smoked almonds, tender stem broccoli

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**Traditional Christmas Plum Pudding**, brandy anglaise

**Glazed Lemon Tart**, vanilla cream, blueberry sauce

**Raspberry and Chocolate Dome**, raspberry coulis, crème chantilly

**Artisan Irish Cheese**, crackers and tomato relish

**Tea /Coffee and Petit Fours**

*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.*