



Christmas Eve Lunch

€55 Per Person

Soup of the Day

Bruschetta of Parma Ham, fig, Camembert, rocket, aged balsamic

Warm Goats Cheese Salad, red onion jam, sundried tomato, rocket leaves

Glendalough Gin Cured Organic Salmon, beetroot, avocado puree

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Traditional Roast Turkey and Limerick Baked Ham, turkey jus, fondant potato

and seasonal vegetables

Beef Bourguignon, creamed potatoes, chantenay carrots

Seared Fillet of Atlantic Cod, chive mash, buttered samphire, heirloom tomato salsa

Josper Grilled 8oz Angus Striploin Steak, triple cooked fries, tender stem broccoli, peppercorn and brandy cream sauce

Tortellini of Wild Mushroom, truffle cream, parmesan crisp

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Warm Sticky Toffee Pudding, salted caramel ice cream

Dark Chocolate Tart, raspberry quenelle, crème anglaise

Strawberry and Pistachio Opera Gateaux, Chantilly Cream

Artisan Cheese Selection, Crackers & Relish

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.