

Christmas Party Menu 2018



Starters

Duo of fanned Cantaloupe and Honeydew, festive Watermelon and Kiwi with Strawberry Coulis
Lightly spiced Sweet Potato and Coconut Soup with Garlic and Sea Salt Croutons
Traditional Prawn Cocktail topped with Marie Rose Sauce
Pan seared Scallops with Black Pudding and Cauliflower Purée
Chicken Liver Pâté served with toasted Sourdough Crostini and caramelized Onion Marmalade

Main Courses

Beef Wellington – Irish Fillet of Beef coated in Dijon Mustard and Mushroom Duxelle wrapped in golden Puff Pastry served with Mushroom Sauce

Pan fried Duck Breast with Potato Fondant and creamed Leeks

Traditional roasted Turkey and honey glazed Ham with Herb and Onion Stuffing and rich red Wine Gravy

Pan fried Cod Fillet with Lemon Beurre Blanc Sauce and Winter Ratatouille

Oven baked Chicken Supreme with Potato Rosti served with smoked Bacon and Mushroom Cream Sauce

Potato Gnocchi with fresh Tomato Sauce, Basil Leaves, Spinach, torn Mozzarella and toasted Pine Nuts

Trio of Desserts

Christmas Pudding with Brandy Custard
Winterberry Cheesecake
and Sea Salted Caramel Tart with Milk Chocolate

Tea / Coffee

with festive Shortbread Biscuits

**Nollaig mhór mhaith dár
gcustaiméirí go léir**

