



Christmas Menu

To Start

Homemade vine tomato soup with welsh rarebit crouton

Chicken Liver and brandy pate, compressed pear, rocket salad, dijon dressing

Cashel blue cheese and yellow beetrot quiche

Prawn and crab martini cocktail

Melon roses with raspberries

Main Courses

Roast turkey breast marinated in Himalayan sea salt and herbs, chipolata, apricot and fresh sage stuffing, cranberry sauce

Braised crown cut of beef, malbec wine and brown onion sauce

Sea bass and pea in puff pastry, mint cream sauce

Celeriac steak, wild mushrooms, truffle butter (v)

Selection of fresh vegetables and potatoes

Desserts

Black forest gateau in a glass

Warm chocolate brownie, salted caramel ice cream and honeycomb

Light Christmas pudding sponge, brandy custard

Selection of cheese and biscuits, homemade chutney

Coffee, mints and mini mince pies

