

RESTAURANT 2025 4 COURSE XMAS DINNER €35.95

ROAST PARSNIP SPICED SOUP

Mild Winter Spiced Parsnip Soup with Freshly Baked Roll

HEIRLOOM TOMATO BRUSCHETTA

Heirloom Tomato with red onion, Basil, olive oil and garlic, Toasted Tiger Loaf, Balsamic Glaze

KOREAN CHICKEN WINGS

Sweet and Sticky Spiced Chicken Wings, Ranch Sauce,

TIGER PRAWN COCKTAIL

Crisp Leaves, Cocktail Sauce, Fresh Lemon

CHICKEN & MUSHROOM VOL AU VENT

With a Bacon and a White Wine Tarragon Cream

MAIN COURSE

ROAST TURKEY & HAM

Roast Irish Turkey & Honey and Apple Glazed Ham with Traditional Herb Stuffing, Rich Herb Gravy, Cranberry Sauce

CATCH OF THE DAY

Creamed Potato, Soft herb Cream, Roast Potato

TERIYAKI BEEF

Asian spiced Teriyaki Beef on sesame Sauté Greens, Teriyaki & Chilli Sauce, Vegetable & Egg Fried Rice

BEEF FEATHERBLADE

with a Red Wine Jus, Roast Potato, Creamed Potato, Today's Veg

THAI YELLOW CHICKEN CURRY

Spiced yellow curry, Basmati Rice & poppadom
(Contains Peanuts, Vegan option Available)

ROAST VEGETABLE LINGUINI

Cherry Tomato Sauce, Mediterranean Vegetables, Fresh Parmesan

DESSERT

TRADITIONAL XMAS PUDDING

Brandy anglaise, Fresh Cream,

HOME MADE CHOCOLATE BROWNIE

Warm Chocolate Brownie with Vanilla Ice Cream, Fresh Cream and Chocolate Sauce

HOMEMADE MALTESER MERINGUE

Fresh cream, Vanilla Ice Cream, Caramel sauce

SELECTION OF FRESH FRUIT

with champagne sorbet

Tea / Coffee

Mince Pies

