



Festive Dinner



€24.95pp | Includes a complimentary glass of mulled wine
Minimum Booking of Six | Booking Essential



Starters



Homemade soup of the day with freshly baked bread rolls

or

Homemade salmon gravlax, beetroot carpaccio, pine nut and currant salsa, dill dressing

or

Chicken liver pâté with sourdough toast, redcurrant dressing, roquette leaves, caramelised onions



.....

Mains

Roast crown of turkey and honey glazed ham, chestnut and bacon fricassée, herb stuffing and red wine jus

or

Grilled fillet of local hake, braised fennel and orange, herb crust, tarragon potato, saffron velouté

or

Wild mushroom and leek risotto, parmesan shavings, watercress leaves, cep dust

.....

Desserts

Festive dessert plate

Served with freshly brewed coffee and fine teas

