



Festive Menu €35.95

Let the Festivities begin with a Complimentary Mulled Wine Reception

Appetisers

Confit of Duck Leg, Rested on a Chiffonade of Red Cabbage
& Apple Oriental Glaze
Chefs Soup of the evening, Served with a Selection of Breads
Petit Fillet of Smoked Haddock, Rested on Champ Mash,
Rich Lyonnaise Sauce
Baked Pineapple marinated in Orange & Cinnamon,
Pecan & Maple glaze, Crisp Pastry Flutes
Chunky Atlantic Chowder Served with Water Biscuits
Tossed Salad of New Orleans Chicken, Spiced Plum, Roasted Chestnuts,
Herb Crouton, Roasted Garlic & Herb Mayonnaise

Main Course

Prime Grilled Irish Sirloin Steak, Cooked to your requirement, presented with a Roast Tomato, Filled
with an Onion & Mushroom Duxelle,
Creamy Pepper Sauce
Baked Fillet of Salmon, topped with a Potato & Shrimp Crust Rested On Roast Fennel, Pink Grapefruit
Sauce
Home Carved Crown of Roast Turkey and Honey Glazed Ham rested on Herb & Onion Stuffing, Sage
Jus , Cranberry Compote
Savoury Baklava: Layers of Fillo Pastry, Filled with Sundried Tomato Olives,
Feta Cheese, Pine Nuts, Oregano, Served with a Tomato Fondue
Oven Roasted Fillet of Seabass, Nestled on a Mustard of Greens,
Orange Lime & Chilli Salsa
Roasted Chicken Fillet inlaid with Wild Mushrooms, Wrapped in Parma Ham,
Creamy Basil Risotto
Slow Braised Side loin of Lamb, Carved on Rustic Vegetables Fresh Mint Jus

Served with a Selection of Fresh Vegetables & Potatoes

Dessert

Traditional Christmas pudding Served Warm with Brandy Custard
Winter Fruit Meringue Pie, Served with Whipped Cream
Glazed Lemon Tart, Served with Spiced Fruit Compote
Short Bread Biscuit, layered with a Light Chocolate
Mousse & Orange Segments
Freshly Brewed Tea or Coffee, Petite Fours Mince Pie



Festive Menu €25.95

Appetisers

Tossed Salad of New Orleans Chicken, Spiced Plum, Roasted Chestnuts, Herb Croutons Roasted Garlic & Herb Mayonnaise
Petit Fillet of Smoked Haddock on Champ Mash, Rich Lyonnaise Sauce
Chefs Soup of the Evening Served with a Selection of Breads

Main Course

Home carved Crown of Turkey and Honey glazed Ham
Rested on Herb and Onion Stuffing, Sage Jus, Fresh Cranberry Compote
Baked Fillet of Salmon, topped with a Potato & Shrimp Crust, Roast Fennel, Grapefruit Sauce
Slow Braised Side Loin of Lamb, Carved on Roasted Rustic Vegetables, Fresh Mint Jus
Served with a Selection of Fresh Vegetables & Potatoes

Dessert

Glazed Lemon Tart, Served with Spiced Fruit Compote
Winter Fruit Meringue Pie, Served with Whipped Cream
Traditional Christmas Pudding Served
Warm with Brandy Custard

Freshly Brewed Tea or Coffee



Set Festive Menu €18.95

Menu for groups of 10 or more, please choose your set meal from the selection below

Starter Main Course or Main Course Dessert, Tea & Coffee

Appetisers

Chefs Soup of the Evening, Selection of Breads
Trio of Melon, Winter Fruit Compote, Cinnamon Syllub
Tossed Salad Cajun Chicken, Herb Croutons, Cherry Tomato,
Garlic Mayonnaise
Capri Bruschetta: Crisp Chiabatta topped Basil Pesto Melting Mozzarella
& Vine Tomato

Main Course

Home carved Crown of Turkey and Honey glazed Ham
Rested on Herb and Onion Stuffing, Sage Jus, Fresh Cranberry Compote
Prime Roast Sirloin of Beef Served with Yorkshire pudding
Red Wine Jus (minimum Party of 15)
Baked Fillet of Salmon, topped with a Shrimp and Potato Crust Pink Grapefruit Cream Sauce
Roast Chicken Fillet Stuffed with Tomato Basil & Mozzarella Wrapped In Parma Ham, Set on
Creamy Basil Risotto
Served with a Selection of Fresh Vegetables & Potatoes

Desserts

Traditional Christmas Pudding Served
Warm with Brandy Custard
Fresh Fruit Filled Pavlova with Strawberry Coulis
Classic Bread and Butter Pudding, served with Custard
Apple, Raisin and Cinnamon Strudel, served with Ice-Cream

Freshly Brewed Tea or Coffee

Petite Fours Mince Pie



Drinks & Nibbles Party Mood Menu

Pick "n" Mix from the selection below @ €1.50 per item per person

Hot Nibbles Buffet

- Golden Fried Fillo Prawns, Chilli Dipping Sauce
- Mini Chicken and Mushroom Vol-au-Vent
- Mini Lamb Kebab with Mint and Yoghurt Dip
- Vegetable Spring Roll with Sweet and Sour Dip
- Chicken Satay with a Peanut Dipping Sauce
- Mini Homemade Burgers with Cheese & Relish(Chicken or Beef)
- Mini Fish and Chip with Tartar Sauce
- Golden Fried Cajun Mushroom
- Beer Batter Onion Ring
- Duck Spring Roll with Oriental Dipping Sauce
- Oven Roasted Drumstick with Barbeque Sauce
- Mini Pizza Slices with Vegetable and Cheese
- Cocktail Sausages wrapped in Bacon

Cold Nibbles Buffet

- Brie Cheese on Melba Toast
- Baby Blinis Smoked Salmon, Lemon Scented Crème Fraiche
- Mini Crostine topped with Tomato and Basil
- Cajun Chicken and Plum Relish Crostini
- Creamy Smoked Chicken on Focaccia
- Melon and Parma Ham
- Feta and Mixed Olive Kebab

Petit Style Dessert

- Mini Trifles
- Lemon Madeira Finger
- Christmas Pudding
- Mini Fondants
- Individual Strawberry Meringue

"Go on its Christmas treat yourself"