

Christmas 2011 Dinner Menu

€35.00

Starters

Crispy Dublin Bay Prawn in filo pastry
Mango Mayonnaise, apple & mango remoulade

Confit Duck Legs
Sautéed potatoes & orange sauce

Baked Goat cheese crostini
Pickled beetroot with a mixed herb salad

Main courses

Pan fried duck breast
Traditional sage & onion stuffing, sautéed potatoes mushroom & cream sauce

Braised Lamb Shank
With pearl barley & roast vegetables

Grilled Monkfish
Black olive sauce & lemon mash

Dessert

Traditional Christmas Pudding
Brandy sauce with vanilla ice cream

Pineapple “crepe suzette”
With mascarpone ice cream

Selection of Irish & Continental cheese
Homemade chutney served with crackers

Tea/Coffee/Herbal Infusion
And chocolate truffles

€35.00 per person

- PLEASE CHOOSE ONE OPTION FROM EACH COURSE
- DIETARY REQUIREMENTS CAN BE CATERED FOR SEPARATELY
- ALL MENUS ARE SERVED WITH POTATOES & SEASONAL VEGETABLES
- ALL PRICES INCLUDE VALUE ADDED TAX

