

# XMAS DAY MENU 2022

*Cava & Canapes on arrival*

## Starters

**HOMEMADE ASPARAGUS SOUP**

*Served with Toasted Ciabatta*

**CHICKEN LIVER PATE**

*With a Blueberry Gel, Melba Toast and Fresh Leaves*

**KING PRAWNS AND AVOCADO**

*With Fresh Leaves and Lime Dressing*

## Mains

**CLASSIC ROAST TURKEY DINNER**

*With Roasted Potatoes, Vegetables, Creamed Potatoes, Pigs in Blankets, Stuffing and Turkey Gravy*

**HAND CARVED ROAST BEEF**

*Served with Roasted Potatoes, Vegetables, Yorkshire Pudding, Creamed Potatoes and Beef and Red Wine Jus*

**POACHED SALMON FILLET**

*On a bed of Creamed Potatoes, with Grilled Asparagus and White Wine Sauce*

**CHEFS MUSHROOM NUT ROAST**

*With Creamed Potatoes and New Potatoes, Honey Roasted Vegetables and Ron Miel Sauce*

## Sweets

**CLASSIC CHRISTMAS PUDDING**

*Served with a Brandy Sauce*

**LEMON AND GINGER CHEESECAKE**

*Served with Chantilly Cream*

**WARM APPLE PIE**

*Served with Vanilla Custard*

**IF THERE IS STILL ROOM**

*Selection of Cheeses served with Biscuits and a Warmed Mince Pies.*

**€ 59.95**

*Entertainment by the Amazing Elaine Alexander*

**1.00pm for 1.30pm**

**Limited numbers - Reservation required**