



Christmas Dinner Menu



Starters

Cream of Vegetable Soup

Served with Homemade Brown Bread and Irish Creamery Butter (GFA+V)

4 Woodstown Bay Oysters

Served on a bed of Crushed Ice with a squeeze of Lemon and Tabasco Sauce (GF)

Beetroot & Ardsallagh Goat's Cheese

Organic Beetroot and Soft Irish Goat's Cheese, Candied Pecan, Truffle Honey, Pistachio Crumb (GFA/V)

Duncannon Smokehouse Salmon

Baby Leaves, Cucumber, Baby Capers and Lemon (GFA)

Crispy Chicken Wings

"Franks" Hot Sauce or BBQ Spiced Chicken Wings, Cashel Blue Cheese Dip, Celery Leaf (GF)

Mains

Slow Roast Short Rib of Mark Williams Irish Beef

Creamed Potatoes, Tenderstem Broccoli, Red Wine Reduction, Crispy Onions (GF)

Pot Roast Supreme of Irish Chicken

Served with Creamed Leeks, Creamy Mash, Madeira Jus (GF)

Dunmore East Catch of the Day

Served with Saffron & Butter Sauce, Medley of Vegetables, Creamy Mash Potato (GFA)

Fresh Dunmore East Mussels & Chips

Fresh Mussels in White Wine and Garlic Cream, Parsley and Lemon, Hand Cut Chips (GFA)

Turkey & Ham

Served with Thyme & Onion Stuffing, Creamy Mash Potato and roasted vegetables

Fresh Macaroni

Sautéed Wild Forest Mushroom, Shaved Parmesan, Baby Leaf Spinach and Toasted Pine Nuts (V)

Afters

The Reg Festive Medley of Mini House Desserts

€32 per person

10% Service Charge for Groups of 6 or more

