

# REG FESTIVE CHRISTMAS MENU

€42 per person

## To start...

Seasonal Vegetable Soup

House made treacle bread (GFA) 1,3,7

Dunmore East Seafood Chowder

House made treacle bread (GFA) 1,3,4,7,9

Franks hot sauce coated chicken wings

Cashel blue cheese dip, celery (GF) 7,9

Smoked chicken salad

Smoked bacon lardon, honey walnut, dried wild cranberries (GF) 8,10,12

## To follow...

Slow roast shortrib of Irish beef

Honey roasted carrots and parsnip, crispy onions, braising jus (GFA) 1,7,12

Traditional Turkey and Ham

Honey roasted carrots and parsnip, Cranberry sauce, roast gravy 1,6,7,12

Pan roast fillet of Irish Salmon

Mussels, champagne and chive cream, tenderstem broccoli (GF) 2,7,12

Thai Green Vegetable Curry

Steamed basmati rice

## To finish...

Spiced Toffee Pudding

Spiced sticky toffee pudding, Muldoon caramel sauce, vanilla icecream 1,3,7,12

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybean, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard,  
11-Sesame seeds, 12-Sulphur Dioxide and Sulphates, 13-Lupin, 14-Molluscs