



# CHRISTMAS MENU

COMPLIMENTARY GLASS OF BUBBLY ON ARRIVAL



€50  
PER PERSON

## *Starter*

### WRIGHT'S SMOKED SALMON & CRAB MEAT ROULADE

Avocado Puree, Pickled Daikon & Cucumber (4, 5a, 5d, 8, 13)

### WHITE SESAME & BLACK PEPPER TEMPURA CHICKEN STRIPS

Ponzu Dipping Sauce, Pink Grapefruit & Pickled Ginger (1a, 10, 11, 13)

### BAKED FOREST MUSHROOM & GRUYÈRE CHEESE TARTLET

Rocket & Almond Pesto (1a, 3a, 4, 7, 9, 13)

## *Main Course*

### ROAST TURKEY & SERRANO HAM BALLANTINE

Bubble & Squeak Potato, Maple Glazed, Rainbow Carrots, Cranberry & Orange Gravy

(1a, 4, 9, 12, 13)

### IRISH ROAST STRIPLOIN OF BEEF

Truffle & Parmesan Potato, Sautéed Winter Greens, Shallot & Red Wine Jus

(4, 12, 13)

### ROOT VEGETABLE WELLINGTON

Butternut Squash Puree, Tenderstem Broccoli, Smoked Red Pepper Sauce

(1a, 4, 7, 9, 13)

### ROAST ATLANTIC SALMON FILLET

Dill Mash, Sautéed Green Beans, Saffron & Mussel Cream

(4, 6, 8, 9, 13)

## *Dessert*

### STICKY TOFFEE & GINGER PUDDING

Orange Anglaise, Carmelised Fig (1a, 4, 7)

### CHOCOLATE CHIP PANETTONE CHEESECAKE

Toffee Sauce, Salted Caramel Ice Cream (1a, 1e, 4, 7)

### ALMOND & CHOCOLATE MOUSSE

Served with Mango Sorbet & Passionfruit Sauce (3a)

#### ALLERGENS

1 Cereals/Gluten 1a Wheat 1b Spelt 1c Khorasan 1d Rye 1e Barley 1f Oats | 2 Peanuts | 3 Nuts 3a Almonds 3b Hazelnuts  
3c Walnuts 3d Chestnuts 3e Cashew 3f Pecan 3g Brazil 3h Pistachio 3i Macadamia | 4 Milk | 5 Crustaceans 5a Crab  
5b Lobster 5c Crayfish 5d Shrimp | 6 Molluscs | 7 Eggs | 8 Fish | 9 Celery | 10 Soy | 11 Sesame Seeds | 12  
Mustard | 13 Sulphur Dioxide & Sulphites | 14 Lupin

