

# - CHRISTMAS MENU 2011 -

## STARTERS

### **Soup of the day (G.F.)**

Please ask your server for tonight's homemade soup

### **Seafood Chowder (G.F.)**

A mix of fresh seafood & vegetables cooked in a white wine cream & dill

### **Traditional spiced beef salad**

Local spiced beef on a bed of salad with delish

### **Goats cheese tartlet (available as main course)**

Pastry tartlet filled with red onion marmalade & goats cheese with a pepper relish

### **Deep fried garlic mushrooms**

Breaded mushrooms crisp fried & smothered in garlic butter with a garlic dip

### **Duo of ogen melon & pineapple (G.F.)**

Chilled slices of ogen melon & fresh pineapple with a fruit coulis

### **Smoked salmon & rocket salad**

Oak smoked salmon on rocket leaves with red onion & capers with a lemon dressing

## MAIN COURSES

### **Baked chicken Au gratin**

Char grilled chicken fillet on a bed of gratin potatoes topped with buffalo mozzarella cheese & baked with a white wine sauce

### **Traditional roast stuffed turkey & ham**

Roast turkey & ham with a sage & onion stuffing with gravy

### **Prime 8oz sirloin steak**

Cooked to your liking with sautéed mushrooms, onion strings with pepper sauce or garlic butter

### **Roast half duckling**

Half roast duck lightly spiced with an orange sauce

### **Pan fried plaice fillets & tiger prawns**

Fresh fillets of plaice pan fried & topped with tiger prawns in garlic butter

### **Cajun Salmon**

Fresh salmon baked with Cajun spices on a bed of red onion marmalade with a creamy leek sauce

### **Lemon & pepper roasted chicken supreme**

Lemon & pepper marinated supreme roasted on a bed of basil mash with a creamy white wine sauce

### **Three cheese & sun dried tomato penne**

Penne pasta tossed in a cream sauce with sun dried tomatoes topped with parmesan, cheddar & blue cheese with garlic brad

### **Seafood tagliatelle**

Fresh seafood & tagliatelle tossed in a cream sauce with a hint of sweet chilli sauce

### **Chicken & vegetable stir fry**

Crunchy vegetable strips & chicken strips fried in soya sauce & spices with noodles

*All our main courses are served with gratin potatoes & garden vegetables  
Or fresh cut chips & side salad.*

## DESSERTS

Hot apple pie & cream

Assorted Ice Creams (G.F.)

Traditional Xmas pudding with brandy custard

Baileys & malteser cheesecake

Profiteroles with chocolate sauce

Strawberry crème brulee (G.F.)

## TEA OR COFFEE

Price includes a Complementary glass of wine or a bottle of beer per customer.

€29.95 per person.

(A 10% SERVICE CHARGE WILL APPLY TO GROUPS OF MORE THAN 8)