

Christmas Party Dinner Menu

Today's Homemade Soup (wheat, celery, milk, sulphur, eggs)

Served with homemade soda bread

Duck (sulphur, celery, milk)

Confit of duck leg, braised red cabbage, honey & thyme sauce

Goats Cheese (milk, mustard)

Boilie goats' cheese, avocado salad, raspberry vinaigrette

Smoked Salmon (gluten, fish, mustard, milk)

Warm smoked salmon on wholewheat brown bread, dressed leaves,
lemon gel & chive cream

Beef (milk, celery, sulphur)

Featherblade of beef, horseradish, celeriac puree, red wine jus

Turkey & Ham (gluten, sulphur, milk, celery)

Hand carved turkey, baked ham, savoury stuffing, roast potato and cranberry gravy

Salmon (fish, celery, milk, sulphur)

Baked fillet of salmon, shrimp & root vegetable stew & herb oil

Lamb (milk, celery, sulphur)

Braised Slaney Valley lamb rump, mint & red currant jelly reduction

Vegetarian (gluten, eggs, milk, mustard)

Cheese quiche, mixed leaf salad, home cut wedges

Served with a selection of vegetables and potatoes

Ice Cream (eggs, milk, gluten)

Trio of ice cream in a wafer basket, chocolate sauce

Cheesecake (eggs, milk, gluten, sulphur)

Homemade Christmas pudding cheesecake, soaked cherries, fresh cream

Crumble (eggs, gluten, milk)

Warm apple crumble tart, cinnamon crème anglaise & vanilla ice cream

Tart (eggs, nuts, milk, gluten)

Pistachio tart, raspberry compote, wild berry sorbet, nut brittle

Freshly Brewed Tea / Coffee

Mince Pies