

## Glass of Bubbles on arrival

## **STARTERS**

West Coast Smoked Salmon & Cleggan King Crab

Bound with a chive crème fraiche topped with baby shoots, honey & meaux mustard dressing 3, 5, 9, 7, 14

Freshly Blended Cream of Leek & Potato Soup

Topped with Focaccia croutons and chervil cream. 1, 2 (WHEAT), 6, 7, 14

#### **Crisp Peking Duck Spring Roll**

Set On A Red Onion And Pear Marmalade drizzled with a hoisin & sesame seed glaze 2 (WHEAT), 4, 7, 12, 8, 3

Tossed Winter Salad with Ardsallagh Goats Cheese & Cranberries

With mixed seeds & golden raisins all bound with a Raspberry & red wine Vinaigrette 7, 9, 14

#### Aran Seafood & Shellfish Chowder

Freshly blended with garden herbs, Noilly Prat & finished with crushed water biscuits 1, 2 (WHEAT), 3, 4, 5, 7, 8, 14

# **MAIN COURSE**

#### Maple Glazed Confit of Barbary Duck Leg

Set aside a fondant potato, topped with rhubarb & gooseberry compote with a honey, seville orange & soya sauce 1,7,14,13

#### Slow Braised Blade of Angus Beef (IRISH)

On a Bed Of Creamy champ, Crisp Fried straw Potato, Red Wine and Thyme Jus. 1, 7, 14, 13

#### **Baked Fillet of Atlantic Cod**

Wrapped in Serrano Ham, set on a bed of champ potato, served with a wild mushroom & thyme sauce.

5, 7, 14

## Traditional Oven Roasted Turkey & Limerick Ham

Served with a herb stuffing, cranberry & fig chutney, red wine and rosemary jus. 1, 2 (WHEAT), 7, 14, 13

Spinach and Ricotta Tortellini

Poached Pasta Parcels of spinach and ricotta cheese served with a wild mushroom, roast garlic & chive cream. 1, 2 (WHEAT), 4, 7, 9, 13, 10

## All mains served with fresh market vegetable and potato

## DESSERT

## Home-made Assiette of Festive Desserts

Chocolate Gateau / Caramel & Ginger Slice / Oreo Cheesecake 2 (WHEAT), 4, 7, 13, 14 **Traditional Christmas Plum Pudding**2 (WILEAT), 4, 7, 10, 17

Served warm with Crème Anglaise and Whipped Dairy cream. 2 (WHEAT), 4, 7, 10, 13

## Followed by Freshly Brewed Tea or Coffee

ALLERGEN INDEX: 1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide

Events and Hospitality Services