

RESTAURANT MENU

Glass of Bubbles on arrival

STARTERS

Fresh home-made Soup of the Day

Homemade Butternut squash, sweet potato and coconut soup served with chive cream, croutons and a freshly baked roll. 1, 2 (WHEAT), 7

Salmon Fishcake

Atlantic salmon blended with fresh herbs and cream potato, breaded and oven baked and served with a dill cream sauce. 1, 2 (WHEAT), 4, 5, 7, 14

Pork Belly

Slow roasted pork belly, panfried and served on a celeriac and garlic puree with a sweet chilli and soy dressing. 1, 7, 12, 13, 14

Chicken & Wild Mushroom Pie

Chicken breast, wild mushrooms and tarragon cream sauce baked in puff pastry. 1, 2 (WHEAT), 4, 7, 14

MAIN COURSE

Traditional Roast Turkey & Glazed Ham

Served with a sage and onion stuffing, creamy mashed potato and a rosemary jus. 1, 2, 4, 7, 14

Slow cooked Irish featherblade of Beef

Served on a bed of champ with a red wine and pearl onion jus. 1, 14

Salmon in filo pastry

Fresh salmon seasoned and oven baked in a filo parcel, served with a creamy dill sauce. 1, 2 (WHEAT), 4, 5, 7, 14

Stuffed Pork Loin

Tender pork steak, filled with a grape and walnut bread stuffing, wrapped in streaky bacon and served with a wild mushroom sauce. 1, 2 (WHEAT), 4, 7, 10, 14

Vegetarian Dish of the Day

Please ask your server for today's dish

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

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**