

# RESTAURANT MENU

*Glass of Bubbles on arrival*

## STARTERS

### ROASTED VEGETABLE SOUP

With herb crouton, fresh parsley and a freshly baked roll  
1, 2 (WHEAT), 8

### CREAMY CHICKEN & MUSHROOM VOL AU VENT

Served in a light pastry case with a White Wine and Tarragon sauce  
2 (WHEAT), 3, 7, 14

### HOMEMADE BRUSCHETTA

Tomato paste, cheese and Tomato on Ciabatta Bread served with mixed lettuce and pesto dressing  
3, 8

### CLASSIC CAESAR SALAD

Lettuce, parmesan cheese, crouton. Bacon served with Caesar sauce  
7, 3

## MAIN COURSE

### ROASTED STUFFED TURKEY AND BAKED HAM

With sage and onion stuffing, cranberry jam and roasting jus  
1, 2 (WHEAT), 7, 9, 14

### SLOW BRAISED BLADE OF IRISH BEEF

Served with creamy mash, garden herb gravy and onion rings  
1, 8, 9, 11, 14

### TRADITIONAL FISH & CHIPS

Beer battered fillet of hake homemade chips served with side salad and tartar sauce  
3, 5, 8

### VEGETABLE RED THAI CURRY

Served with plain rice  
7

**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 PUDDING

Served with a warm custard sauce.  
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**