



STARTERS

CHICKEN LIVER PARFAIT WITH TOASTED BREADS

SERVED WITH A PORT AND CRANBERRY REDUCTION

NORTH ATLANTIC KING PRAWN COCKTAIL

SERVED WITH BRANDY MARIE ROSE SAUCE, CRISPY LITTLE GEM LETTUCE AND SUN BLUSHED TOMATOES AND PICKLED CUCUMBER, PARMESAN CROUTONS AND CRISPY SHALLOTS

SMOKEY TOMATO AND CHIPOTLE SOUP

GARNISHED WITH CHARRED CORN

MAIN COURSES

ROASTED BRONZED TURKEY BREAST WITH A SLICE OF IRISH GLAZED GAMMON

TOPPED WITH A CRANBERRY AND CHESTNUT STUFFING

SERVED WITH PIGS IN BLANKETS, ROASTED CHATEAUX POTATOES, BUTTERED BRUSSEL SPROUTS, HONEY GLAZED CARROTS AND PARSNIPS. ALL BROUGHT TOGETHER WITH A RICH RED WINE JUS

PAN FRIED FILLET OF GILTHEAD BREAM

SERVED WITH CHAMP MASHED POTATO AND SPINACH

MUSHROOM, LENTIL AND SPINACH WELLINGTON WRAPPED IN A PUFF PASTRY

SURROUNDED BY A RED PEPPER COULIS

VEGAN NUT ROAST SERVED WITH A SELECTION OF ROASTED VEGETABLES

TOPPED WITH A RICH NUTTY AND SEED CRUMB

SERVED WITH A SMOOTH TOMATO SAUCE

DESSERTS

CHRISTMAS CHESTNUT CHEESECAKE

VELVETY BAKED CHESTNUT CHEESECAKE ON A GINGERBREAD BISCUIT BASE, SERVED WITH WINTER SPICED BERRY COMPOTE AND A DELICATE CHANTILLY CREAM.

DOUBLE CHOCOLATE & ORANGE CHRISTMAS PUDDING

CHRISTMAS CHOCOLATE BLISS (GLUTEN-FREE & VEGAN)

ELEGANT CHOCOLATE MOUSSE ON A DELICATE BISCOTTI BASE, PAIRED WITH A TANGY CHERRY COMPOTE AND A LUSCIOUS AMARETTO CRÈME ANGLAISE.