



# Christmas

## PRIVATE DINING MENU

### Starters

#### **Smoked Chicken Salad**

with Feta Cheese, Sun Dried Tomato Tartare, & Toasted Almonds, served with a Roasted Pepper Aioli 3,6,7,8a,10

or

#### **Root Vegetable Soup**

with selection of Bread Rolls 1a,6,7,9,11,12

### Main Courses

#### **Roasted Turkey & Limerick Ham**

Roasted Potatoes, with Sage Stuffing & Cranberry Jus 1a,12

or

#### **Baked Seabass In a Pesto Marinade**

Roasted Potato, Sun Dried Tomato and Basil Cream Sauce 4,6,7,12

Served with a Chefs Selection of Vegetables and Potatoes 7,12

### Desserts

#### **Milk Chocolate and Irish Cream Liqueur Dome**

with a Vanilla Anglaise 1a,3,6,7

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#### **Fine Tea Or Gourmet Coffee**

with Mince Pies 1a,3,7,8

#### **Allergen Index**

1. Gluten\*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts\*, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs, 1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats, 8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia