



## *Festive Menu*

### *To Begin*

*Complimentary Glass of Prosecco with Strawberries on arrival*

### *Starters*

#### *Fresh Shrimp Cocktail*

Served with House Salad topped with Marie Rose Dressing & Pesto Sauce. (2,3,7,9)

#### *Deep Fried Brie*

Served with a Cranberry Sauce and a Seasonal Salad (1,3,7,10)

#### *Chicken & Mushroom Vol au vent*

Served with a delicious House Salad (1,3,7)

#### *Soup of the Day* (1,7,9,10)

### *Main*

#### *Roast Crown of Turkey & Ham*

Served with Creamy Potato, Roast Potato, Mixed Veg & Brussel Sprouts with a Rich Wine Gravy. (1,7,12)

#### *Gilligan's Farm Slowly Roasted Sirloin of Beef*

Brandy infused Peppercorn Sauce (7,9,10,12)

#### *Half Honey reasted Duck*

Served with orange sauce, creamy mash & Fresh Vegetables

#### *Fresh Fish of the Day*

Citrus Beurre Blanc & Market Vegetables (4,7,12)

#### *Vegetarian Stir-fry*

Served With Oriental Sauce & Fresh Egg Noodles (1, 2,3, 11)

**All our Beef is 100% Irish**

**Allergen List:** 1: Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxide and Sulphites



## *Festive Menu*

### *Dessert*

*Traditional Christmas Pudding*  
with Fresh Cream or Custard (1,3,7)

*Cheesecake of the Day*  
Served with Vanilla Ice-Cream or Cream (1,3,7)

*Apple Pie*  
Served with Custard (1,3,7)

*Eton Mess*  
With Mixed Berries and Fresh Cream (3, 7)

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*Tea or Coffee*  
Why not make it Irish for only an extra €4.50

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