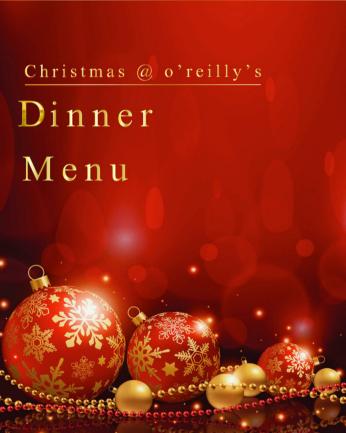


# Christmas 2024



€39,50 Per Person

### Starters

Roasted Chestnut and Parsnip soup Served with bread and butter.

### Main Course

Traditional Roasted Goose leg served with potato dumplings red cabbage and gravy.

#### Dessert

Profiteroles served with Butterscotch Sauce.

€37<sup>50</sup> Per Person

#### Starters

Roasted Chestnut and Parsnip soup Served with bread and butter:

Prawn Cocktail: King prawns on a bed of fresh crispy iceberg lettuce and narie rose sauce and a wedge of lemon.

#### Main Courses

Traditional Roasted Turkey with homemade sage and onion stuffing, with cranberry Gravy;

Irish Rib eye of Beef with pepper sauce Both Served with Roast Potatoes, Mash & seasonal vegetables;

Stuffed pepper with a mushroom risotto (Vegetarian).

#### Dessert

Apple Pie served with ice cream:

Baileys Cheesecake with a Chantilly cream.

## Drinks Menu

€32,50 Per Person



All hot drinks (alcohol hot drinks excluded)

All soft drinks (Pepsi, Mirinda, 7Up, Water, Tonics, Red Bull excluded)

All Juices (Apple, Pineapple, Orange, Cranberry, Passion Fruit, Cherry, Banana)

All draft beers and ciders (Heninger pils, Kilkenny, Guinness, Hop House 13, Strongbow, Magners)

White wines (Chardonnay, Riesling, Pinot Grigio)

Red wines (Merlot, Tempranillo, Primitivo)

