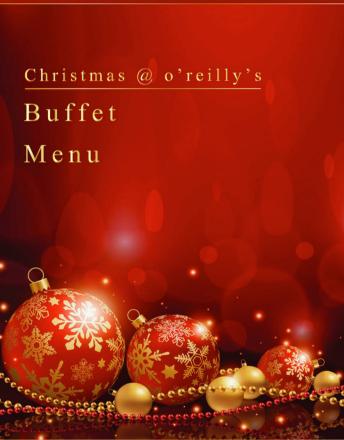


Christmas 2024



€44, Per Person

Starters

Roasted chestnut and Parsnip Soup Bread and butter;

Salmon Mousse Vol au vents.

Main Course

Traditional roasted Turkey Breast sliced Honey Glazed Ham with cider Jus;

Broccoli, Cauliflower and butter carrots, Braised red cabbage with apple and cinnamon, Roasted potatoes with thyme and garlic; Gravy, Cranberry Sauce.

Vegetarian Option

Ratatouille Lasagne.

Dessert

Apple and Mixed berries Crumble with vanilla custard.

BUFFET MENU2

€59,50 Per Person

Starters

Choice of mixed leaf salad with two dressings & several toppings:

Cocktail tomatoes, croutons, olives, cucumber, feta cheese, red onions;

Roasted chestnut and Parsnip Soup Bread and butter;

Salmon Mousse Vol au vents;

Avocado topped with prawns and Marie rose Sauce (Vegan).

Main Courses & Side Dishes

Black peppered Irish Roast beef;

Traditional roasted Turkey Breast sliced Honey Glazed Ham with cider Jus;

Broccoli and Cauliflower and butter carrots;

Braised red cabbage with apple and cinnamon;

Roasted potatoes with thyme and garlic pressed potato cake;

Gravy, Pepper Sauce, Cranberry Sauce.

BUFFET MENU2

659,50 Per Person

Vegetarian Option

Ratatouille Lasagne;

Baked Portobello mushroom stuffed with a mediterranean cous cous.

Dessert

Mixed Chocolate Souffle;

Apple and Mixed berries Crumble with vanilla custard.

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)

