

STARTERS:

**Cream of Wild Mushroom Soup,**  
Served with Homemade Soda Bread  
**Chicken Liver Pate,**  
Served with Garlic Crostini & Plum Chutney  
**Warm Shredded Duck Confit Salad,**  
Served with Maple Vinaigrette Dressing,  
Mixed Leaves and Roasted Walnuts  
**Smoked Salmon, Avocado, and King Prawn Cocktail,**  
Served with Marie Rose Sauce

Mains

**Slow Roasted Turkey Breast with Honey and Mustard Ham,**  
Served with Traditional Herb Stuffing, Creamed Mashed Potatoes,  
Brussel Sprouts with Bacon, Market Vegetables, and Red Wine & Herb Jus  
**Braised Feather Blade of Beef,**  
Served with Creamed Mash Potatoes, Roasted Market Vegetables  
And Carrot Puree  
**Pan Seared Salmon,**  
Served with Asparagus and Hollandaise sauce  
**wild Mushroom Tagliatelle,**  
Creamy wild Mushroom Tgaliatelle, Served with Toasted Garlic Bread

Desserts

**Sticky Toffee Pudding,**  
Served with Butterscotch Sauce and Vanilla Ice-Cream  
**Warm Apple Crumble,**  
Served with Crème Anglaise and Vanilla Ice-Cream  
**Chocolate Brownie,**  
Served with Caramel Sauce and Vanilla Ice-Cream  
**Glass of Mulled Wine,**  
Served with a Warm Mince Pie  
**Christmas Pudding**  
Served with Brandy Sauce

€42.00 pp