

## Mulled wine on arrival to start

### **Chef's Homemade Soup of the Day**

*Served with our homemade Guinness brown bread (1,3,7) (4,9,13)*

### **Kenmare Bay Seafood Chowder**

*Served with our homemade brown soda bread (1,3,7) (4,5,6,8,9,13,14)*

### **Sautéed Chicken, Cured Bacon & Button Mushroom Vol au Vent**

*Bound in a light chardonnay & chive cream sauce, topped with a fresh herb oil (1,4,9,13,14)*

### **Bruschetta of Melted Goat's Cheese On Toasted Brioche**

*With confit red pepper & beetroot chutney, balsamic reduction topped with a rocket salad (1,4,7,13) (v)*

### **Bloody Mary Shrimp Cocktail**

*With fresh iceberg lettuce, & sweet pickled cucumber topped with lime zest (1,4,5,7,11)*

## main course

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

*Served with herb & onion stuffing and finished with cranberry sauce and gravy (1a,4,14)*

### **Thyme Scented Chicken Supreme**

*On creamed mash potato with smokey bacon, wild mushrooms & red wine jus (4,9,13,14)*

### **Baked Pave of Atlantic Salmon**

*With buttered french green beans, wilted spinach served with a citrus & dill sauce (4,8,9,11,13,14)*

### **Rigatoni Vegetable Pasta**

*With grilled courgettes, mangetout, baby spinach & broccoli florets tossed in an Arrabiata sauce, finished with mozzarella pearls & a garlic scented croute (1a,4,7,9,11,13) (v)*

### **Grilled Irish 10oz Sirloin Steak**

*With flat cap mushroom, caramelised onions, skinny fries served with a Jameson & green peppercorn sauce (€5 supplement) (1,4,9,1)*

## dessert

### **Alfie's Homemade Trio Dessert Plate**

*Tangy lemon mousse with biscotti crumbs,  
Warm Christmas pudding with custard  
Raspberry sorbet in a wafer basket topped with a fresh berry compote  
(1a,3a,4,7,13)*

€35pp

**Freshly Brewed Tea and Coffee served with a Mince Pie**