



# festive dinner



## To Start

### HONEY ROAST PARSNIP & CARROT SOUP

*garnished with garlic & herb croutons, served with homemade brown bread (1a, 1d, 4, 7, 12, 13) (GF)*

### KENMARE BAY SEAFOOD & SHELLFISH CHOWDER

*Served with our own artisan bread (1a, 1d, 4, 7, 12, 13) (4, 5, 6, 8, 9, 13, 14)*

### CHICKEN & MUSHROOM VOL AU VENT

*cooked in a white wine, smoked bacon & cream sauce served in puff pastry case (1a, 4, 7, 9, 13, 14)*

### GOATS CHEESE, BEETROOT & ROASTED WALNUT SALAD

*on baby leaves with a balsamic and olive oil dressing (3h, 4, 11, 13, 14)*

### TIAN OF SMOKED SALMON & PRAWNS

*with lime & dill crème fraîche with toasted Kingdom Baker sourdough bread & citrus aioli (1a, 4, 5, 7, 8, 11, 13)*



## Main Course

### ROAST STRIPLOIN OF PRIME IRISH BEEF

*with crispy Yorkshire pudding, creamy potatoes & red wine gravy (1a, 4, 7, 9, 13, 14)*

### TRADITIONAL ROAST TURKEY & HAM

*with cranberry & sage stuffing, served with creamy potato puree & gravy (1a, 4, 9, 13)*

### PAN SEARED CAJUN DUSTED FILLET OF SALMON

*with buttered green beans, sautéed baby potatoes & chardonnay and dill sauce (4, 8, 9, 14)*

### CORN FED ROAST CHICKEN

*with champ potatoes, smoked bacon, mushroom & Malbec jus (4, 9, 13, 14)*

ALL ABOVE ARE SERVED WITH A SELECTION OF VEGETABLES AND ROSEMARY ROASTED POTATOES

### THAI VEGETARIAN CURRY

*fresh vegetables, garlic & ginger, in a delicious Thai curry sauce, finished with fresh coriander, served with basmati rice & naan bread (1)*



## Dessert

### ASSIETTE OF 3 DESSERTS

*Three-layer Raspberry torte,  
Christmas pudding with warm brandy custard &  
Dark chocolate mousse on cinnamon & almond crumbs  
(1a, 3a, 4, 7, 13, 14)*

€45pp