FESTIVE LUNCH



TO START

Sweet Potato, Carrot & Coriander Soup

Garnished With Toasted Mixed Seeds (1,1a,1b,1c,1d,4,9,14)

Kenmare Bay Seafood Chowder

Served With Artisan Bread (1,1a,1b,1c,1d,4,7,8,9,14)

Christmas Ceasar Salad

Baby Gem Lettuce, Smoked Bacon, Garlic & Herbs Croutons, Dried Cranberries & Parmesan Shavings (1.4)

Goat's Cheese Crostini & Beetroot Salad

Salad Leaves, Candied Walnuts, Honey & Wholegrain Mustard Dressing (1,3h,4,7,11,13)

MAIN **CURSE**

Roast Turkey, Honey Baked Ham & Onion Stuffing Roulade

With Creamy Potato Puree & Cranberry Scented Gravy (1a,4,9,13)

Pan Seared Fillet Of Salmon

Buttered Green Beans, Roasted Baby Carrots & A Citrus & Sauvignon Blanc Sauce $(4,\!8,\!9,\!14)$

Flame Grilled Chicken Supreme

Roasted Baby Potatoes, Bacon & Scallions, Charred Corn On The Cob With A Tarragon Jus (4,9,14)

Vegan Thai Red Curry

With A Medley Of Wok Fried Vegetables & Chickpeas Served With Lemongrass Infused Basmati Rice & A Crispy Poppadom (1)

DESSERT

Assiette Of 3 Desserts

Three-Layer Raspberry Torte,
Christmas Pudding With Warm Brandy Custard
Dark Chocolate Mousse On Salted Caramel & Pretzel Bark



€39