

FESTIVE DINNER

STARTER

CREAM OF BUTTERNUT SQUASH SOUP
Flavoured With Kaffir Leaves & Chestnuts
(4,9,14)

SLOW CONFIT IRISH DUCK LEG
Braised Red Cabbage, Star Anise, Pomegranate Orange Reduction
(9,11,14)

GOLDEN FRIED BRIE
Blackhill Farm Salad Leaves, Cranberries, Lemon Dressing, Beetroot Relish & Toasted Walnuts
(1 (wheat) 3 (walnuts) 4,11)

CHICKEN & MUSHROOM FILL IN A PUFF PASTRY SHELL
With Smokey Bacon, Scallion, Mushrooms & Creamy Velouté Sauce
(1) wheat) 4,9,11,14)

MAIN COURSE

SLOW ROAST TURKEY & HONEY GLAZED HAM
Served With Onion & Cranberry Stuffing, Creamed Potato & a Rich Gravy
(1 (wheat) 4,9,14)

BAKED SALMON EN CROUTE
Broccoli Puree, Prawn Wonton, Parsley Potato, Tomato Beurre Blanc
(1 (wheat) 4,5,8,14)

JOSPER GRILLED IRISH LAMB RUMP
Rosemary Crumb, Ratatouille, Minted Crushed Peas, Creamed Potato & Rich Jus
(1 (wheat) 4,9,14)

TOONSBRIDGE MOZZARELLA ARANCINI
King Oyster Mushrooms, Creamy Wild Mushroom Sauce, Parmesan Cheese & Truffle Oil
(1 (wheat) 4,14)

DESSERT

FESTIVE ASSIETTE OF DESSERT
Chocolate Fondant
Christmas Pudding With Brandy Acquire
Apple Chestnut Crumble & Crème Anglaise
(1 (wheat) 3 (almond) 4,7,13,14)