

Christmas Menu 2017

Baked salmon with sesame

Beetroot, celeriac and apple remoulade Mixed leaf salad, pickled cucumber, avocado dressing

Or

Roast sweet potato, carrot and ginger soup

Black onion seed and Gubbeen cheese crostini

Traditional roast turkey & ham

Cranberry, lemon and parsley stuffing, cider and thyme sauce

Or

Roast sirloin of beef

With a tapenade, horseradish, tomato crumbed crust Guinness and thyme sauce

Vegetarian stack (Vegan and gluten free)

Confit of artichoke, roast pepper, courgette and pea rosti, roast aubergine, spiced red cabbage

with a tomato and fig chutney

Main courses are served with a selection of seasonal vegetables & potatoes

Chocolate box

Rich chocolate mousse with a layer of caramel cream and buttered shortbread topping, mixed fruit compote

Or

Great Hall Guinness Christmas pudding Orange basil crème chantilly, cinnamon brandy anglaise

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Fairtrade tea, coffee & mints

£24.00 per person

