

Table d'Hote Menu

DECEMBER 2020

3 courses - €32.50 per person

STARTERS

Vegetable Soup 1.2.7

Served with a freshly baked bread roll.

Chicken Liver Paté 2.4.7.

Chicken liver port paté served with mixed leaves, caramelised red onion and dried fruit savoury crackers.

Potted Crab 2.3.7.

Shredded crab meat with chilli, lime and coriander and crème fraiche served with toasted sourdough bread.

Tossed Plum Tree Caesar Salad .2.4.7.9.14.

Tossed salad of cos lettuce, bacon lardons, parmesan shavings and garlic croutons, with Caesar dressing.

MAINS

Grilled Prime Irish 6oz Sirloin Steak 7.14.

Cooked to your liking, with sautéed onions, mushrooms and peppercorn sauce.

Festive Turkey & Ham 2.4.7.14.

Roast turkey breast with bacon loin, herb stuffing, cranberry sauce and roast gravy.

Carlow Free Range Chicken Supreme 2.4.7.14.

Filled with sausage meat coriander, red onion and wrapped in Parma ham with red wine jus.

Baked Hake Fillet 2.4.5.7.14.

Oven-baked, herb-breaded hake fillet, with spinach mash and saffron cream sauce.

Wild Mushroom Tartlet 1.2.4.7.14.

Sautéed wild mushrooms topped with grilled goat's cheese in a pastry case with rocket salad.

DESSERT

Steamed Christmas Pudding 2.4.7

Served with brandy sauce

Plum Tree Eton Mess 2.4.7.

Mixed Berry Meringue and whipped cream.

Warm Chocolate Brownie 2.4.7.

With fresh whipped cream and chocolate sauce

Ferrero Rocher Cheesecake 2.4.7.

Served with whipped cream.

Freshly Brewed Tea/Coffee

Allergens: 1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk 8 Mollusc 9 Mustard 10 Nuts 11 Peanut's 12 Sesame 13 Soya 14

