

Festive Dining Menu 2026

STARTERS

Winter Vegetable Soup

Served with fresh homemade bread

Baked Goats Cheese Salad

Served with candied walnuts and caramelised apples

Warm Chicken and Mushroom Vol-au-vent

Chicken, fresh herbs, button mushrooms, white wine cream sauce, served in a warm hollow puffed pastry

MAIN COURSES

Braised Featherblade of Beef

Slow cooked featherblade of beef in stock vegetables, red wine reduction

Roast Stuffed Turkey and Ham

Homecooked ham, butter and herb stuffing, hand-sliced roast turkey & rich roast gravy

Baked Fillet of Salmon

Salmon fillet with a white wine cream sauce

All served with a selection of fresh market vegetables and potatoes

ASSIETTE DESSERT

Chocolate Marquise

Christmas Pudding

Red Velvet Cheesecake

TEA/COFFEE

Premier - 3 Starters, 3 Mains, Dessert - €43pp
Supreme - 1 Starter, 2 Mains incl. Beef, Dessert €38pp
Classic - 1 Starter, 2 Mains, Dessert - €34pp

**Price Includes
Christmas Novelties**