

STARTERS

Chicken & Bacon and Crunchy Salad

served with crunchy croutons, parmesan cheese shavings & creamy caesar dressing (1, 4, 11, 12)

Chicken & Mushroom Vol Au Vents

served with dressed mix leaf salad (1, 5, 9, 10)

Cream of Roasted Parsnip & Butternut Squash Soup

served with creme fraiche and croutons (1, 5, 9)

Smoked Salmon & Cream Cheese

Clarke's smoked Irish salmon, lemon & dill cream cheese,
served with dressed mix leaf and blinis (1, 4, 5, 11)

MAINS

Roast Prime of Irish Beef

served with brandy & pepper sauce and a yorkshire pudding (1, 5, 10)

Roast Crown of Turkey and Honey & Mustard Glazed Andarl Ham

served with apricot, sage & onion stuffing, pigs in blankets, roast gravy & cranberry sauce (1, 5, 10, 11)

Golden Breast of Chicken

Breaded chicken fillet served with pigs in blankets and a rich red wine jus (1, 5, 12)

Grilled Sea Bass Fillets

served with lemon caper, herb butter and confit cherry tomatoes (4, 5)

Homemade Nut, Cranberry & Apricot Roast

served with vegetable gravy and a yorkshire pudding (1, 5, 7, 12)

** Mains served with creamy potatoes, roast potatoes and seasonal vegetables **

DESSERT

Homemade Warm Apple Crumble served with Custard (1, 5, 11)

Homemade Christmas Pudding served with a Brandy Sauce (1, 5, 6, 7, 10, 12)

Cream Filled Profiteroles & Chocolate Sauce (1, 5, 6, 12)

Homemade Gluten Free Black Forest Cheesecake (5, 6, 12)

Selection of Ice Cream with Chocolate Sauce (5, 6)

Tea / Coffee & Mince Pies