

CHRISTMAS EVE MENU 2024

AMUSE

Mini tartlet with salmon mousse and smoked salmon tartare &
Mini corn dogs with home-made mustard and ketchup &
Mini tomato cone filled with hummus (v)

STARTER

Prawn and scallop fish cakes served with a saffron tartar sauce and petit salad or

Smoked duck carpaccio topped with kataifi, fried brie and fig chutney and candied pecan nuts or

Tomato risotto topped with a fried local goat cheese and wild garlic pesto oil (v)

INTERMEDIATE

Butternut squash soup (v)

MAINS

Classic beef Wellington wrapped in mushroom duxelles, Parma ham and puff pastry served with truffle mash potato, sautéed Brussel sprouts

Poached meagre served with dauphinoise potato, asparagus and a fish velouté or

Aubergine Milanese topped with hummus, cauliflower tempura and a sweet pepper vinaigrette (v)

DESSERT

Mini cinnamon donuts with whipped cream, baileys coffee and strawberry jam & Glass of Borgo Molino, Prosecco Millesimato Brut

PETIT FOURS

Chocolate truffles & ginger bread man

€95 per person
First seating 6.30-9.00pm / Second seating 9.30pm to late

