



# FESTIVE FEASTS & EVENTS

# CHRISTMAS DAY LUNCH

## STARTERS

### TRIO OF SALMON.

BEETROOT CURED SALMON GRAVADLAX, NORTHCOAST SMOKEHOUSE SALMON MOUSSE, PRAWN AND SMOKED SALMON ROULADE. PICKLED SHALLOTS, LEMON AND DILL EMULSION.

### HAM HOCK TERRINE.

PULLED HAM HOCK TERRINE, ROASTED RED PEPPER DRESSING, CELERIAC AND APPLE REMOULADE, ROCKET LEAVES AND BALSAMIC REDUCTION, TOASTED BRIOCHE.

### CONFIT DUCK SPRING ROLL.

TENDER SLOW COOKED DUCK LEG, RED CABBAGE, CARROT AND CORIANDER SLAW, TOASTED SESAME SEEDS, SWEET SOY AND SRIRACHI DRESSING.

### FIVEMILETOWN GOATS' CHEESE.

HONEY WHIPPED AND OAT CRUMBED FIVEMILETOWN GOATS' CHEESE, BEETROOT, APPLE AND BLACKBERRY JAM, ROCKET LEAVES AND BALSAMIC REDUCTION, TOASTED BRIOCHE.

## SOUPS

COMBER POTATO AND LEEK SOUP, FRESHLY CHOPPED CHIVES.  
HONEY ROASTED CARROT AND RED LENTIL SOUP, BASIL PESTO.  
HOMEMADE GUINNESS WHEATEN BREAD.

## PALATE CLEANSER

CHAMPAGNE SORBET, POPPING CANDY AND FRESH MINT.

## MAIN COURSES

SELECTION OF FRESHLY CARVED PRIME IRISH MEATS AND TRADITIONAL ACCOMPANIMENTS.

## SWEETS

WARM SPICED CHRISTMAS PUDDING, BRANDY CRÈME ANGLAISE AND MORELLI'S VANILLA ICE CREAM.  
STRAWBERRY AND WHITE CHOCOLATE PAVLOVA, CHANTILLY CREAM AND BERRY COULIS.  
BELGIAN CHOCOLATE AND ORANGE TART, BLOOD ORANGE GEL, BERRY COMPOTE AND CHANTILLY CREAM.  
WARM STICKY TOFFEE PUDDING, BUSHMILLS' WHISKEY SALTED CARAMEL SAUCE,  
MORELLI'S HONEYCOMB ICE CREAM.  
SELECTION OF IRISH CHEESE, SHERIDANS MIXED SEED CRACKERS, FROZEN GRAPES,  
HOMEMADE APPLE AND RAISINCHUTNEY.

## TEA COFFEE AND PETIT FOURS.

Adults | £85pp

Children 11-15 | £37pp

Children 3-10 | £28pp

Serving from 12:30 - 3:30pm

A Booking deposit of £10pp confirms the reservation

Tel | 02820762222 for Christmas Bookings





# BOXING DAY LUNCH BY THE SEA

## TO START

HONEY ROASTED CARROT AND RED LENTIL SOUP, HOMEMADE GUINNESS WHEATEN BREAD AND BASIL PESTO.

PARMESAN DILL AND SALMON FISHCAKE, CHORIZO AND SUNBLUSHED TOMATO CREAM, CHIVE OIL & ROCKET LEAVES.

HONEY WHIPPED FIVEMILETOWN GOATS' CHEESE, BEETROOT, APPLE AND BLACKBERRY JAM, ROCKET LEAVES AND BALSAMIC REDUCTION, TOASTED BRIOCHE.

CHICKEN LIVER PARFAIT, TOASTED CIABATTA CRISPS, CARAMELISED RED ONION CHUTNEY, CELERIAC & APPLE REMOULADE, ROCKET LEAVES AND BALSAMIC REDUCTION.

## PALATE CLEANSER.

STRAWBERRY SORBET, FRESH MINT AND POPPING CANDY.

## MAIN COURSE

TURKEY AND HAM ROULADE, CHIPOLATAS, CREAMED AND ROAST POTATO, SEASONAL VEGETABLES, FESTIVE STUFFING AND CRANBERRY JUS.

OVEN BAKED FILLET OF SALMON, HERB CRUSHED NEW POTATOES, PROSCIUTTO WRAPPED GREEN BEANS, STEM BROCCOLI, SAMPHIRE AND CHIVE CREAM.

GUINNESS BRAISED DAUBE OF IRISH BEEF, CREAMED AND ROAST POTATOES, HERBY YORKSHIRE PUDDING, SEASONAL VEGETABLES AND RICH PAN JUS.

SUPREME OF IRISH CHICKEN STUFFED WITH CREAMED LEEKS, SMOKED BACON AND GRACEHILL BLACK PUDDING COLCANNON CAKE, STEM BROCCOLI, WILD MUSHROOM AND TARRAGON CREAM.

## SWEETS

STRAWBERRY AND WHITE CHOCOLATE PAVLOVA, CHANTILLY CREAM AND BERRY COULIS.

HOMEMADE LEMON MERINGUE PIE, BERRY COMPOTE AND FRESH FRUIT.

WARM CHOCOLATE AND RASPBERRY BROWNIE, CHOCOLATE SAUCE, PEANUT BRITTLE AND MORELLI'S HONEYCOMB ICE CREAM.

SPICED APPLE CRUMBLE, MORELLI'S VANILLA ICE CREAM AND BRANDY CRÈME ANGLAISE.

Four Courses | £30pp