



Christmas

DINNER MENU

GOOD FOOD • GREAT COMPANY • FESTIVE SPIRIT

STARTER COURSE

Creamy Classic Chicken & Mushroom Vol au Vent

Tender chicken and mushrooms in a rich, creamy sauce, served in a light, flaky pastry case and finished with fresh chives.

Breaded Fish Cakes

Flaky white fish folded with creamy mashed potato and fresh herbs, lightly breaded and served with Thai sweet chilli sauce on a bed of mixed leaves.

Homemade Seasonally Inspired Soup

Butternut squash & roasted red pepper soup, finished with a swirl of cream & a sprinkling of chilli flakes. Served with your choice of a crusty bread roll or wheaten bread.

Golden Breaded Brie Wedge

Creamy Montsalvy Brie coated in breadcrumbs and deep-fried until golden, with delicate earthy and nutty notes, served with a rich red onion relish.

*Make it a Christmas
to remember ♥*

MAIN COURSE

21-Day Dry-Aged Sirloin Steak

A hearty 10oz sirloin steak, grilled to your liking and served with sautéed onions, mushrooms and a creamy peppercorn sauce (€8 Supplement).

Farmhouse Roast Turkey & Honey-Mustard Ham

Slow-roasted turkey and honey-mustard glazed ham, served with cranberry sauce, fresh herb & onion stuffing and rich roast gravy.

12-Hour Braised Beef

Silverside melt-in-your-mouth lean beef served with a crisp yorkshire pudding, roast gravy and horseradish sauce.

Golden Chicken Schnitzel

Tender breaded chicken fillet, fried until golden and served with a creamy garlic & mushroom sauce.

Festive Green Line Bowl

Herb-spiced falafel served on warm garlic naan with shredded cos lettuce, pickled red slaw, cucumber and cherry tomatoes, finished with chipotle mayo.

Blackened Cajun Salmon

Fresh salmon fillet coated in Cajun spices, served with a creamy pesto sauce.

All of the above served with a Medley of Vegetables, Mash & Roast Potatoes

DESSERT COURSE

Homemade Trifle

Served with creamy custard and fresh cream.

Traditional Christmas Pudding

Served warm with brandy custard and fresh cream.

Cheesecake of the Day

Served with fresh cream.

Warm Chocolate Brownie

Served warm with creamy vanilla ice cream.

Tea/coffee & Festive Mince Pies

€38.00
PER PERSON

FESTIVE FLAVOURS • EXCEPTIONAL TIMES