

CHRISTMAS MENU

€60.00 per person

Mulled Wine Reception in the Graves Hall

*Please select one starter, one main course and one dessert
We provide a vegetarian option for 10% of the final numbers*

Starters

Chicken liver and foie gras parfait, toasted brioche, pear and raisin chutney



Tian of avocado and crab meat, tabasco and tomato coulis



Irish smoked salmon, caper and hard boiled egg with green apple stack



Beetroot mousse, baby beetroot, horseradish cream with toasted hazelnut



Main Courses

Pan fried fillet of sea bass, orange and sauterne sauce, roast salsify with wild mushrooms,
boulangier potatoes



Roast guinea fowl supreme, fresh green peppercorn and brandy sauce, dauphinoise potatoes



Fillet of prime Irish beef, creamy mash with bourguignon garnish



Free range turkey breast, chestnut and apricot stuffing, glazed ham with turkey jus



Organic salmon fillet, champ potato, wilted greens with lie de vin sauce

*All main courses are served with
seasonal market vegetables*



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Desserts

Caramel and chocolate crème brûlée. pistachio biscotti



Orange and chocolate tart, crème fraîche with chocolate shavings



Traditional Christmas pudding, brandy butter, crème anglaise



Baileys cheesecake with vanilla cream

Selection of teas and coffee

Mini mince pies
