

TALLAGHT CROSS
HOTEL + DUBLIN

Christmas

4 COURSE DINNER MENU - €35

WINTER VEGETABLE SOUP

herb crouton. homemade treacle bread
contains allergens

CAJUN CHICKEN CAESAR SALAD

marinated chicken. cos lettuce. herb crouton. shaved parmesan
1c, 4, 7, 12

DUCK LIVER PATE

pistachio crumb. blackberry compote. brioche toast
1c, 3d, 4, 7

VOL AU VENT

button mushroom, chicken & white wine cream sauce
1c, 4, 7, 9, 12

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PAN SEARED CHICKEN SUPREME

basil mash, wild mushroom and tarragon velouté
1c, 4, 9, 12

CROWN OF STUFFED TURKEY & HONEY GLAZED HAM

creamed mash, seasonal vegetables & red wine jus
1c, 4, 7, 9, 12

BRAISED FILLET OF VENISON

€ 7 supplement
fondant potato, french beans, mulled wine jus
4, 9, 12, 13

GLAZED BARBARY DUCK BREAST

curried cauliflower puree, charred sprout, gooseberry sauce
4, 9, 12, 13

POACHED WILD SALMON

green beans, potato, lobster bisque sauce
4, 5, 6, 8, 9, 12

PEA & BROCCOLI RISOTTO

goats cheese, praline walnuts
2, 4, 9, 12

mains served with honey roasted root vegetables & brussels sprouts with toasted chestnuts & pancetta

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ASSIETTE OF HOMEMADE FESTIVE DESSERTS

contains allergens

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TEA/COFFEE & TRADITIONAL OVEN BAKED MINCE PIES

1 Gluten (a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats 2 Peanuts

3 Nuts (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut 4 Milk 5 Crustaceans 6 Molluscs 7 Eggs

8 Fish 9 Celery 10 Soy 11 Sesame 12 Mustard 13 Sulphur Dioxide & Sulphates 14 Lupin

www.tallaghtcrosshotel.ie