

4 Course €30.00

**Winter Vegetable Soup**

Herb Crouton. Homemade Treacle Bread

**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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**Crown of Stuffed Turkey & Honey Glazed Ham**

Creamed Mash, Seasonal Vegetables & Red Wine Jus (1c, 4,7,9,12)

**Pan Seared Chicken Supreme**

Basil Mash, Wild Mushroom, And Tarragon Velouté (1c,4,9,12)

**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)

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**All Main**

**Courses Served With Honey Roasted Root Veg & Brussels Sprouts With Toasted Chestnuts  
And Pancetta**

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**Assiette of Homemade Festive Desserts**

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**Tea/ Coffee & Traditional Oven Baked Mince Pies**

Gluten (1((a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats)) Peanuts (2) Nuts (3) (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut, Milk (4) Crustaceans (5) Molluscs (6) Eggs (7) Fish (8) Celery (9) Soy (10) Sesame (11) Mustard (12) Sulphur Dioxide and Sulphates (13) Lupin(14)

