

★★★★  
**TALLAGHT CROSS**  
HOTEL + DUBLIN

## **CHRISTMAS LUNCH MENU**

**2 COURSE €20.00**

**3 COURSE €25.00**

### **HOMEMADE SOUP OF THE DAY**

PLEASE ASK YOUR SERVER (CONTAINS ALLERGENS )

#### **CAESAR SALAD**

PANCETTA. COS LETTUCE. HERB CROUTON. SHAVED PARMESAN  
(1C,4,7,12)

#### **DUCK LIVER PATE**

PISTACHIO CRUMB. BLACKBERRY COMPOTE. BRIOCHE TOAST  
(1C,3D,4,7)

\*\*\*\*\*

### **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)

#### **PEA & BROCCOLI RISOTTO**

GOATS CHEESE. PRALINE WALNUTS (2,4,9,12)

\*\*\*\*\*

### **WARM CHRISTMAS PUDDING**

BRANDY CUSTARD & FRESH CREAM (1C,3B,4,7)

#### **HOMEMADE CHEESECAKE**

SERVED WITH FRESH CREAM (CONTAINS ALLERGENS)

#### **SELECTION OF ICE CREAM**

\*\*\*\*\*

**ALL MAIN COURSES SERVED WITH HONEY  
ROASTED ROOT VEG& BRUSSELS SPROUTS WITH  
TOASTED CHESTNUTS AND PANCETTA**

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)