

## **TO START**

### **FOREST MUSHROOM AND TRUFFLE SOUP**

*with sour cream and chive. Served with home made treacle brown bread*

\* 1,7\* \*

### **DEEP FRIED BRIE**

*in panko bread crumbs with black butter and pear*

\* 1,7\* \*

### **DUCK LIVER PÂTÉ**

*with stewed apple puree and toasted ciabatta*

\* 1\* \*

### **SMOKED SALMON, CHIVE AND CREME FRAICHE ROULADE**

*with toasted hazelnut and watercress salad*

\* 4,7\* \*

## **MAIN COURSE**

### **CHRISTMAS ROAST TURKEY**

*with house smoked ham, stuffing, fluffy mashed potatoes, root vegetables. Served with gravy and cranberry relish*

\* 1,7\* \*

### **PAN FRIED SEA BASS**

*with roast root vegetables, baby potatoes, celeriac puree and red wine jus*

\* 4\* \*

### **SLOW SMOKED AND BRAISED BEEF CHEEKS**

*with mashed potato, glazed carrots and beefjus*

\* 7\* \*

### **VEGETARIAN NUT ROAST**

*with fluffy mashed potatoes, seasonal root vegetables and gravy*

\* 7\* \*

## **TO FINISH**

### **CHRISTMAS PUDDING**

*with custard and cream*

### **HOMEMADE CHOCOLATE BROWNIE**

*with cream and ice cream*

### **IRISH CHEESE SELECTION**

*with crackers and chutney*

\* 1,7\* \*

## **TEA AND COFFEE WITH MINI MINCE PIE**

### **\*EU ALLERGENS LISTED 1-14**

1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nut  
9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs