



CHRISTMAS

dinner menu

Starters

Hobson's Potato Cake
spring onion, Irish cheddar and bacon
topped with homemade guacamole

**Goat's Cheese and Roast Vegetable
Focaccia**
baby leaves and balsamic reduction

Hobson's Soup of the Day
with herbs and croutons

Hobson's Vol au Vent
chicken fillet and herb fried button
mushrooms in a creamy white wine
and tarragon sauce

Smoked Salmon Roulade
prawn, lemon, cream cheese and
capers, mixed baby leaf salad

Dessert

A Trio of Desserts from our Pastry Chef

Mains

Roast Turkey and Ham Ballotine
homemade herb stuffing, cranberry
sauce and roast gravy

Prime Irish 8oz Steak (€8 Supp)
baked garlic and herb portobello
mushroom, brandy and black pepper
sauce or garlic and flat leaf parsley
butter

Spinach and Ricotta Tortellini
wild mushroom, parmesan and garlic
cream

**Slow Cooked Feather Blade
of Irish Beef**
creamy mash, yorkshire pudding with
roast herb and thyme jus

Oven Roasted Chicken Supreme
smoked bacon, baby onion and thyme
sauce

Oven Baked Fillet of Fish of the Day
saffron cream sauce and buttered
baby vegetables

Our Main Courses are accompanied by Fresh Market Vegetables and Potatoes from Dunphy's of Annestown

€40
2 courses

€50
3 courses

Tea/Coffee Included

For Dining Reservations: T. (051) 862300 (dial option 2) E. events@thw.ie