

Christmas Dinner Menu @



To Begin...

Cardinis Chicken Caesar Salad, Crisp Romaine lettuce, Herb Croutons, Bacon Lardons, Parmesan Cheese & Anchovy Dressing

Kilmore Quay Smoked Salmon Rosette, Dill Creme Fraiche, Garden Salad, Capers & Pickled Cucumber

Asian Duck Spring Roll, Fresh Garden Leaves & Oriental Dressing

Honey Goat's Cheese Fritters, Honey scented Goat's cheese, Panko Crumb, Dressed Leaf & Walnut Salad, Pear Puree

Hobson's Fresh Root Winter Vegetable Soup

Hobson's Plated Prawn Cocktail, Fresh Water Prawns, Iceberg Lettuce & Traditional Marie Rose Sauce

The Main Event...

24 Hour Slow Cooked Rib of Irish Beef, Yorkshire Pudding, Creamy Mash, Roast Shallot & Red Wine Jus

Pan Seared Chicken Supreme, Black Pudding & Herb Stiffing, Whole Grain Mustard Jus

Baked Herb Crusted Fillet of Dunmore East Hake, Pesto Roast Cherry Tomatoes, White Wine & Chive Cream

Grilled Pork Medallions, Creamy Mash, Red Wine, Honey & Apple Jus

Wild Mushroom Risotto, Fresh Garden Rocket, Pesto Drizzle & Parmesan Flakes

Prime Irish 8oz Sirloin Steak, Roast Flat Cap Mushroom, Saute Onions, Whiskey & Cracked Black Pepper Sauce or Garlic Butter (€5.00 Supplement)

Grilled Fillet Of Sea Trout, Buttered Green Beans, Prawn & Brandy Bisque

The Sweet Finale...

Chef's Trio of Festive Desserts

€35

3 courses