



CHRISTMAS 4 COURSE LUNCH MENU: €25.50

Includes mulled wine and mince pie reception.

Homemade Soup-

Sweet Potato & Carrot Soup.

Chunky Seafood Chowder

With chefs festive Guinness Soda Bread

Quinoa Salad

Toasted seeds, cherry tomatoes cucumber with feta cheese tossed in a light dressing.



Traditional Roast Stuffed Turkey and Ham

With Chefs delicious homemade cranberry sauce and roast Gravy.

Christmas Catch

Oven baked fillet of Cod topped with basil and breadcrumb crust, roasted cherry tomatoes and a light lemon butter sauce.

Fillet of Beef

Slow roasted grass fed beef with Yorkshire puddings with a silky red wine and rosemary gravy.

Atlantic Seafood Platter

Breaded Shrimp, Calamaria Cod and white Chunks with a selection of dips.

Oven Baked Hake

Oven Baked Hake with a provance breadcrumb crust and roasted cherry tomatoes and a lemon butter sauce.

Goat Cheese Parcels

On Stir-fry veg with a plum chutney.

Spinach and Ricotta Ravioli

Tossed in a Garlic Butter

Served with Dessert plate

Festive treats Santa's favourites!

Selection of Teas: Selection of Coffees Beverages and Spirits.

