

CHRISTMAS MENU 2020

STARTERS

FIVE MILES TRUFFLE HONEY GOATS CHEESE

HEIRLOOM TOMATO CARPACCIO, CANDY WALNUT,
AGED BALSAMIC, ORANGE GEL (MK-PN)

MARINATED TEMPURA ATLANTIC PRAWNS

HAND CUT TARTARE SAUCE, SUNDRIED TOMATO SALAD (€3 SUPPLEMENT) (MK-WH-FH)

SHALLOW FRIED DUCK GYOZA

SPICED PLUM & CRANBERRY RELISH, ROCKET LEAF SALAD (MK-WH)

CRÈME DU BARRY WITH CRUMBLED STILTON

CREAM OF CAULIFLOWER SOUP, FRESHLY BAKED SODA BREAD (MK-WH)

MAINS

GOLDEN VALE 10OZ SIRLOIN STEAK

CHAR GRILLED PARSNIPS, FONDANT POTATO, CARAMELISED SHALLOTS,
ROSEMARY JUS(€6 SUPPLEMENT) (MK-SP)

PAUPIETTES OF LEMON SOLE STUFFED

STUFFED WITH ORGANIC SMOKED SALMON MOUSSE, CAULIFLOWER PUREE,
TURNED BABY POTATO, BOSTON SHRIMP, CAPER BISQUE (FH-MK)

ROULADE OF TURKEY

BRUSSEL SPROUT, HERBS & APRICOT STUFFING,
CHESTNUT, POMME MOUSSELINE, ROAST JUS (MK-SP-WH)

GNOCCHI ROMAINE

WILD MUSHROOM SALSA, TENDER STEM BROCCOLI,
MICRO ROCKET, AGED PARMESAN (MK-SP)

SLOW BRAISED LAMB SHANK

WILTED GREENS, SQUASH PUREE,
SCALLION & ROSEMARY MASH, THYME JUS (MK-SP-WH)

DESSERTS

WARM APPLE PIE

RHUBARB COMPOTE, VANILLA CUSTARD (SP-EG-MK)

PLUM PUDDING

VANILLA CREAM, BRANDY ANGLAISE (WH-EG-SP-MK)

SALTED CARAMEL & PECAN ROULADE

CREME CHANTILLY, CHOCOLATE SOIL, CARAMEL SAUCE (WH-EG-MK)

PASSION FRUIT CHEESECAKE PASSION

FRUIT FOAM (WH-EG-MK)

TEA, COFFEE & MINCE PIE

€38 PER PERSON