**CHRISTMAS 2019 Lunch Menu €24**

**Homemade Creamy Vegetable Soup with Homemade Brown Bread**

**Loaded Potato Skins with Bacon and Triple Cheddar Cheese**

**Duo of Fish Cake and Smoked Salmon**

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**Traditional Roast Turkey and Ham with a Sage and Onion Stuffing. Served with Cranberry Sauce and Gravy**

**Prime Roast Sirloin of Irish Beef served with A Brandy Pepper Corn Sauce**

**Rosemary Infused Irish Supreme of Chicken served with Red Wine and Shallot Compote**

##### Grilled Fillet of Fresh Salmon with a Cream, Leek and Thyme Beurre Blanc

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**Chefs Trio Of Desserts of Christmas Pudding, Cheesecake and Profiteroles**

**Freshly brewed Coffee & Tea**

**CHRISTMAS 2019Evening Menu €26**

**Homemade Creamy Vegetable Soup with Homemade Brown Bread**

**Loaded Potato Skins with Chorizo and Triple Cheddar Cheese**

**Duo of Fish Cake and Smoked Salmon**

**Chicken Caesar Salad, Crispy Bacon, Croutons, Parmesan Shavings & Cos Lettuce Drizzled with our Homemade Caesar Salad Dressing**

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**10oz Steak Cooked to your liking and served with Sauté Onions and Mushrooms with a choice of Pepper Sauce or Garlic Butter (€6 supplement)**

**Traditional Roast Turkey and Ham with a Sage and Onion Stuffing. Served with Cranberry Sauce and Gravy**

**Prime Roast Sirloin of Irish Beef served with A Brandy Pepper Corn Sauce**

**Rosemary Infused Irish Supreme of Chicken served with Red Wine and Shallot Compote**

##### Grilled Fillet of Fresh Salmon with a Cream, Leek and Thyme Beurre Blanc

**St Tola Goats Cheese in a Mediterranean Vegetable Strudel**

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**Chef’s Trio of Desserts of Christmas Pudding, Cheesecake and Profiteroles**

**Freshly brewed Coffee & Tea**