

# CHRISTMAS DINNER MENU

From 4th - 21st December, booking essential, deposit £10pp

## Starters

Roasted Butternut Squash & Coconut Milk Soup with Pumpkin Seeds and Guinness  
Wheaten mini loaves

Panko-coated Prawns, Baby Gem, Cucumber Pickle with Maryrose Sauce

Goats' Cheesecake, Puff Pastry & Sesame Seed Base, Red Wine Pear Puree with  
Red Onion Marmalade

Chicken Caesar Salad Croquettes, Parmesan Cheese, Crispy Bacon, Caesar dressing

## Mains

Moyetra Moileds Sirloin Steak Carrot & Thyme Puree, Beef Cheek Roll, Mushroom Glazed, Pepper  
Sauce  
(£6 Supplement)

Roast Turkey & Ham Savoury Stuffing, Chipolatas, Cranberry Puree, House Gravy

Roasted Duck Legs, Red Cabbage with Apple & Raisins, Plum Jus

Pan Seared Sea Trout, Green Pea & Mint Puree, Samphire, Spicy Caper & Herb Butter

Lentil Stew, Sweet Potato, Chickpea with Rosemary, Olive Oil and Baby Spinach

**All served with Creamed and Roast Potatoes, Roasted Carrot & Parsnips and  
Smoked Bacon Brussel Sprouts.**

## Desserts

Christmas Pudding, Brandy Butter Sauce with Plum Pudding Ice Cream

Warm Apple & Rhubarb Tartlet, Mixed Nut and Rosemary Crumble Sauce Anglaise with  
Vanilla Ice Cream

Irish Cream Infused Cheesecake, Chocolate Sauce, White Chocolate Ice-Cream

Baked Alaska with Winterberry Compote

**Three course £39.95**  
**Two course £34.95**