

# Christmas Dinner Menu 2022

## Starters

*Chicken Liver Pâté with Roast Figs, Toasted Brioche and an Orange, Port and Redcurrant Sauce  
served with a Beetroot Baby Leaf Salad  
(Dairy, Gluten, Egg, Mustard)*

*Creamed Roast Carrot, Parsnip and Celeriac Soup with Homemade Brown Bread  
(Dairy, Gluten, Celery)*

*Poached Salmon, Lemonsole and Mussels Cooked in a Pinot Grigio Cream Sauce and  
Wrapped in a French Crepe  
(Dairy, Gluten, Egg, Sulphites, Fish, Shellfish)*

*Wedges of Camembert Cheese Wrapped in Filo Pastry with a Cranberry and Rhubarb Sauce  
served in a Baby Leaf and Beetroot Salad  
(Dairy, Gluten, Egg, Mustard)*

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## Mains

*Grilled 10oz Ribeye Steak with Roast Flat cap Mushrooms, Onion Rings  
and a Black Peppercorn Sauce  
(Dairy, Gluten, Celery, Sulphites, Mustard)*

*Roast Breast of Turkey with Honey and Mustard Baked Ham, Sage and Onion Stuffing, Butter  
Brussel Sprouts and a Shallot and Shiraz Jus  
(Dairy, Gluten, Celery, Sulphites, Mustard)*

*Sautéed Monkfish and Prawn Thai Green Curry with Sticky Coconut Basmati Rice, Lime, Coriander  
and Prawn Crackers  
(Fish, Shellfish)*

*Half Roast Soya and Honey Glazed Duckling with a Grape and Bacon Lardon Stuffing, Morello  
Cherry and an Orange and Hoisin Jus  
(Dairy, Gluten, Celery, Sulphites, Soya)*

*Broccoli, Spinach and Wild Mushroom Quiche with a Cashel Blue Cheese and Chive Cream Sauce  
(Dairy, Gluten, Egg, Sulphites)*

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## Desserts

*Mint Chocolate Chip and Strawberry Ice Cream Snowman rolled in a White Chocolate and Coconut  
Ganache, Roast Brazil Nuts and a Dark Chocolate and Marshmallow Hat  
(Dairy, Egg, Nuts)*

*Warm Homemade Christmas Pudding with Brandy Butter, Custard, and Vanilla Ice Cream  
(Dairy, Egg, Gluten)*

*Warm Chocolate Brownie with Vanilla Ice Cream, Whipped Cream, and a Chocolate Fudge Sauce  
(Dairy, Egg, Gluten)*

*Warm Apple and Walnut Crumble with Custard, Cream, and Ice Cream  
(Dairy, Egg, Gluten, Nuts)*