



STARTERS

Celeriac and White Truffle Soup with smoked bacon crumb

Pan Seared Scallops with cauliflower puree, caper, black pudding crumble

Game Terrine with raisin puree, pickled cucumber

Whipped Goats Cheese Mousse with beetroot jelly, cranberry granola

Champagne Sorbet

MAINS

Traditional Turkey and Ham sage and onion stuffing, creamed potato and seasonal vegetables,
cranberry jus

Pan Fried Sea Bass red chicory, smoked bacon, grilled baby leek, red wine sauce

Char Grilled Fillet Steak fondant potato and asparagus, cranberry and port jus (€6.00 supplement)

Asparagus and Oyster Mushroom Risotto pecorino cheese

DESSERTS

Traditional Plum Pudding brandy anglaise

Belgian Chocolate Brownie chocolate and coffee sauce

Apple and Winter Berry Crumble vanilla bean ice cream

Freshly Brewed Tea and Coffee served with Mini Mince Pies

TWO COURSE | €39 PER PERSON THREE COURSE | €45 PER PERSON