



PARTY MENU 2019

STARTER

Warm Ardsallagh goats' cheese and sweet onion tart, prune jam, baby leaves, pomegranate and anise dressing

SOUP

Cream of parsnip & grated hazelnut, served with homemade treacle & mixed seed bread

MAIN COURSE

Roast Breast of Turkey & Baked Ham, carrot & cardamom puree, stuffing with sausage meat & chestnut, chateaux potato herb mash and cranberry jus

Baked fillet of Atlantic Hake, white bean cassoulet, pancetta cream foam, cress salad, fondant potatoes

ASSIETTE OF DESSERTS

Christmas pudding, Toblerone cheesecake, mini meringue nest & vanilla bean ice-cream

TEA & COFFEE

Vegetarian & vegan options available