

7 Course 2022 Christmas Day Menu 64€

Glass Of Cava On Arrival

Asparagus Soup With A Stilton Mousse

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Traditional Prawn Cocktail With Jumbo Prawns

Confit Of Duck With Parsnip Purée & Winter Fruit Compote

Deep Fried Brie With A Fig Chutney

Trio Of Pate's With Mediterranean Bread & Red Onion Chutney

Champagne Sorbet

Traditional Roast Norfolk Turkey

Thick Cut Roast Sirloin Of Beef, Yorkshire Pudding & Rich Roast Gravy Sea Bass With A Parsnip & Chestnut Puree & Wild Mushroom & White Wine Sauce Roasted Mediterranean Vegetable Stack With A Tomato & Basil Coulis

All Main Courses Are Served With Goose Fat Roast Potatoes, Pig's In Blankets Bouquet Of Traditional Vegetables & Minted New Potatoes

Traditional Christmas Pudding With Brandy Sauce
Five Cheese Platter
Hot Chocolate Coulant
Trio Of Haagen Dazs Ice Creams
Vanilla Cheesecake With A Compote Of Mixed Berries

Irish Coffee & Mince Pies

All Served With Crackers, Hats & All The Trimmings



7 Course 2022 New Years Eve Menu 64€

Glass of Vina Bach pink Cava on arrival

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Pan fried scallops on a quenelle of puréed peas with lardons of bacon
Confit of roasted duck with a coriander & sweet potato purée
Deep fried breaded Camembert with a fig chutney
Beef carpaccio with black pepper, olive oil, rocket & parmesan
Chilli king prawns on a mango purée

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Champagne sorbet

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Herb crusted rack of lamb with a red wine and Port sauce 1002 Prime Argentinian fillet or 1202 rib eye steak with pepper sauce Sea bass with a parsnip & chestnut puree and wild mushroom & white wine sauce Roasted Mediterranean vegetable stack with an olive and tomato tapenade

Main courses are served with fresh seasonal vegetables

And your choice of hand cut chips, chive mash or dauphinoise potatoes

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Five cheese cheese board

Hot chocolate coulant with ice cream

Homemade apple crumble with custard or ice cream

Trio of Haagen Dazs ice creams

Vanilla Cheesecake

Coffee and choice of Brandy, Whisky or Baileys

RESERVATION ESSENTIAL