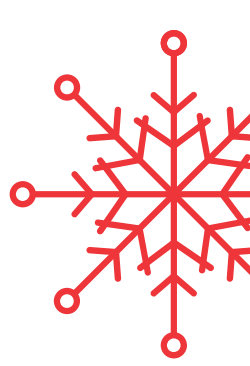


Festive Dinner Menu



SAMPLE

Vegetarian Soup of the Day

Cesar Dressed Cos Leaves with Smoked Chicken, Garlic Croutons & Parmesan Shavings

Dressed Mushrooms Golden Fried Garlic Mayonaisse, seasonal leaves, Balsamic dressing

Duncannon Smoked Salmon with Dill, Red Onion & Potato Salad

Chef's Terrine of Chicken Liver, Prune Puree, Toasted Sourdough

Roast Rib eye of dry aged Beef Champ Potato & Roasting Gravy

Grilled Supreme of Chicken with Green beans, au gratin potato, Bernaise Sauce

Roast Breast of Turkey and Glazed Ham, Roast Vegetables, Herb Stuffing

Golden Fried Haddock in O Hara's Beer Batter, home cut French fries, Tartar Sauce

Lord Bagenal Vegetable Curry Steamed Basmati Rice

Warm Christmas Pudding, Vanilla Custard

Cream Filled Profiteroles with Chocolate Sauce

Terrine of Strawberry, Raspberry, Blueberry's in Sugar free Jelly, Raspberry Sorbet

Warm Dark Chocolate Brownie with Vanilla Ice Cream, Chocolate Sauce

Deep dish warm Apple Tart & Custard, Fresh cream

Tea / Americano

€35

