

Christmas Celebration Menu

Add Baskets of Homemade Guinness Bread, Brown Soda Bread,
Cheese and Thyme Scones, Smoked Herb Butter

Homemade Roast Celeriac and Apple Soup
with Crispy Sage Truffle Cream

Crispy Confit Duck Leg
Baby Leaf Salad, Pickled Plums, Toasted Walnuts, Crispy Shallot,
Orange and Sherry Dressing

Tian of Seafood
Avocado, Crabmeat and Tiger Prawns bound with Citrus- Chive Crème Fraiche,
Locally Smoked Salmon, Salsa Verde, Lemon Wedge

Mulled Cider Sorbet

8hr Slow Cooked Feather Blade of Beef
Port, Rosemary and Confit Garlic Reduction, Fondant Potato, Roast Shallot

Ballotine of Turkey Breast in Parma Ham
Roast Chestnut and Thyme Stuffing, Sauteed Wild Mushroom, Marsala Jus

Paupiettes of Lemon Sole
Salmon Mousse, Samphire, Lobster Bisque

Assiette of Festive Desserts

Tea/ Coffee/ Homemade Truffles
