

Lunch

STARTER

- Creamy Spiced Winter Vegetable Soup with homemade brown bread
- Chicken Liver Pâté with melba toast & cranberry chutney
- Crispy Panko-Breaded Garlic Mushrooms with mixed leaf salad & garlic mayo

MAIN

- Roast Turkey & Ham with sage & onion stuffing, cranberry jus
- Kilmore Quay Baked Hake Fillet with green beans & lemon beurre blanc
- Butternut Squash Risotto with sage crisps, basil pesto & parmesan cheese
- Chicken Xacuti Curry with Goan spices, pilau rice, poppadom & Raitha yoghurt)

DESSERT

- Baileys Cheesecake with salted caramel sauce
- Chocolate Chip Brownie with Christmas pudding ice cream & rich chocolate sauce
- Apple Crumble with custard & vanilla ice cream
- Freshly Brewed Tea & Coffee or Mulled Wine

2 courses €30 3 courses €36

Dinner

STARTER

- Carrot & Lentil Soup with homemade brown bread
- Pâté de Champagne with toasted sourdough, Dijonnaise & cornichons
- Crispy Panko-Breaded Garlic Mushrooms with mixed leaf salad & homemade garlic mayo

MAIN

- Roast Woodlawn Turkey & Honey-Glazed Ham with onion & herb stuffing & cranberry jus
- Kilmore Quay Herb-Crusted Salmon Fillet with crushed herb potatoes, saffron cream sauce
- Grilled Vegetable Parmigiana with rocket salad
- Wexford Prime Rib of Beef with Yorkshire pudding & red wine jus

DESSERT

- White Chocolate & Raspberry Cheesecake with raspberry compote
- Apple Crumble with vanilla ice cream & custard
- Sherry Trifle with fresh cream

Freshly Brewed Tea & Coffee or Mulled Wine

2 courses €38 3 courses €44