

FESTIVE LUNCH MENU 2019

STARTERS

Cheese & parsnip soup served with petite pan

Smoked chicken & herb terrine served with toasted ciabatta

Scottish salmon & king prawns with horseradish cream & lime vinaigrette

MAIN COURSE

Traditional roast turkey served with all the classic Christmas trimming's.

Breast of chicken pan roasted in garlic & herb butter with creamy herb mash, green beans and chantenay carrots, green peppercorn & madeira sauce

Wexford cheddar cheese tart served with roast potato, Christmas vegetables, drizzled with a creamy black pepper and cheese sauce

DESSERT

Belgian chocolate & black forest mountain served with vanilla bean ice cream

Traditional Christmas pudding served with brandy sauce.

2 Course Lunch £16.50

3 Course Lunch £18.50

(£5.00 deposit pp required at time of booking & meal choices required)



