

# Festive Dinner

## MENU

Baked "St Kevin's" Brie  
Cranberry Relish, Toasted "Roundstone" Sourdough

Chicken Liver Pâté  
Toasted Brioche, Plum Chutney

Butternut Squash & Roasted Red Pepper Soup  
Pumpkin Seed Oil

Grilled Tiger Prawn Skewers  
Sweet Chilli & Mango Dressing



Traditional Turkey & Home-baked Lynch's Ham  
Cranberry & Orange Stuffing, Duck Fat Roasties, Sage Gravy

Braised Feather Blade of Irish Beef  
"Chasseur" Wild Mushroom, Tomato & Tarragon Jus

Grilled Seabass Fillet  
Miso & Carrot Puree, Homemade Kim Chi

Confit "Silverhill" Duck Leg  
Braised Red Cabbage & Orange Sauce

Southern Spiced Crispy Pork Belly  
Sweetcorn Puree, Broccoli, Chipotle Jus

Homemade Gnocchi  
Baked with Ricotta Cheese & Spinach

*Selection of Vegetables and Buttered Baby Potatoes*



Brooks' Christmas Pudding  
Brandy & Butter Ice-Cream

Cherry & Almond Tart  
Vanilla Ice-Cream

Vanilla Bean & Compsey Creamery Cheesecake  
Strawberry Sauce, Fresh Cream

"Gubeen" Farmhouse Cheese  
Cranberry Chutney, Homemade Oatcakes

**Two Courses €42.50 pp**

**Three Courses €52 pp**

