

# Festive Dinner Menu

Baked "St Kevin's" Brie  
Cranberry Relish

Chicken Liver Pâté  
Toasted Brioche, Plum Chutney

Butternut Squash & Roasted Red Pepper Soup  
Turmeric Cream

Tiger Prawn Skewers  
Sweet Chilli & Mango Dressing

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

100z Irish Striploin Steak (€5 Supplement)  
Grilled Flat Cap Mushroom, Pepper Sauce

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  
Parsnip & Apple Stuffing, Plum Jus

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

Homemade Gnocchi  
Baked with Ricotta Cheese & Spinach

Selection of Vegetables and Potato Gratin

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Brooks' Christmas Pudding  
Brandy Butter Ice-Cream

Cherry & Almond Tart  
Vanilla Ice-Cream

Baileys & Kahlua Cheesecake,

"Gubeen" Farmhouse Cheese  
Cranberry Chutney, Homemade Oatcakes

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2 Courses €34.50 Per Person  
3 Courses €41.50 Per Person