



CHRISTMAS PARTY MENU

(For groups of 8 guests or more)

Wild Mushroom Soup, Drizzled with Truffle Oil
Served with a Selection of Breads Contains Allergen 7/9/10

Beetroot & Goats Cheese Terrine
Pickled Baby Vegetables & Organic Leaves Contains Allergen 5/7/8

Calamari & Toulouse Sausage Arrabiatta
With Garlic & Herb Sourdough Wafer Contains Allergen 1/2/4/7/10/14

Crispy Beef & Noodle Salad
With Asian Glaze, Cashew Nuts & Prawn Crackers Contains Allergen 2/4/5/6/8/9/10/11/14

Ballotine of Turkey & Ham
Apricot and Tarragon Stuffing, Chipolata Sausage, Cranberry Jus Contains Allergen 1/5/6/7/10

Confit Of Duck Leg
Braised Red Cabbage & Fig Gastrique Contains Allergen 9/10

Pan Fried Cod
On Pulled Pork Cassoulet & Chorizo Crisps Contains Allergen 2/4/7/9/10/14

10oz Hereford Rump Steak *€6 Supplement
With Peppercorn OR Béarnaise Sauce, Garnished with Caramelised Onion & Portobello Mushroom
Contains Allergen 1/2/3/4/7/8/14

Roast Pepper, Feta Cheese & Spinach Quiche
With Gazpacho Shot, Basil Pesto & Baby Leaves Contains Allergen 1/3/5/7/8/9/10

Selection of Seasonal Vegetables & Potatoes are served with Main Dishes

'TMT' Christmas Pudding
Served With Brandy Butter Contains Allergen 1/3/5/7/8

Espresso Crème Brulee
With Mini Donut Contains Allergen 1/3/5/7/8

Three Chocolate & Salted Caramel Tart
Whipped Wexford Cream & Blueberry Sorbet Contains Allergen 1/3/5/7/8

Tea or Coffee

€38 Per Person

ALLERGEN LISTING

1	Cereals containing gluten	6	Soybeans & products thereof	11	Sesame seeds & products thereof
2	Crustaceans (crab, lobster, shrimp)	7	Milk & products thereof	12	Sulphur dioxide & sulphites
3	Eggs & products thereof	8	Nuts	13	Lupin (type of seed flour)
4	Fish & products thereof	9	Celery & products thereof	14	Molluscs (oysters, mussels, scallops)
5	Peanuts & products thereof	10	Mustard & products thereof		

Service Charge Of 10% Applies