



## Christmas Lunch Menu

*(For groups of 8 guests or more)*

### **Soup of the Day**

*Served with a Selection of Breads*

### **Duo Of Bruschetta**

*With Vine Tomatoes & Garlic Oil & Balsamic Roast Red Pepper Contains Allergen 1/2*

### **Honey & Mustard Glazed Chicken Salad**

*With Crumbed Goats Cheese, Pickled Beetroot, Grapes, Cashew Nuts and Poppy Seed Dressing*

*Contains Allergen 7/8/9/10*



### **Ballotine Of Turkey & Ham**

*Apricot and Tarrogan Stuffing, Chipolata Sausage & Cranberry Jus Contains Allergen 1/5/7/9/10*

### **Coated Oven Baked Organic Salmon Fillet**

*On a Bed of Fried Beetroot & Potato with Spinach served with Dill Crème Fraiche and Ham Crisps*

*Contains Allergen 2/4/7/9/10/14*

### **Crispy Beef Steak Strips**

*Oriental Salad, Egg Noodles, Sesame Seeds, Cashew Nuts with an Asian Glaze*

*Contains Allergen 1/2/4/5/7/8/14*

### **Wild Mushroom & Gorgonzola Quiche**

*With Toasted Pine Nuts, Basil Pesto & Tomato Salad*

*Contains Allergen 1/3/5/7/8/10*



### **'TMT' Christmas Pudding**

*Served With Brandy Butter Contains Allergen 1/5/6/7/8/12*

### **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*



**Choose 2 courses €20.50 or 3 Courses €24.50**

#### **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**