



STARTERS

Roast Butternut Squash Soup

(celery)

Irish Smoked Salmon, Dill Emulsion, Cucumber, Caviar

(eggs, fish, mustard, sulfur dioxide)

Goats Cheese Mousse, Candied Beetroot, Pickled Red Onion, Walnut Dressing

(Walnuts, Sulfur Dioxide, milk)

MAIN COURSES

Mespil Turkey and Ham

Brussell Sprouts and Cranberries
(dairy, gluten, celery, sulfur dioxide)

Pan-Seared Fillet of Salmon

Cockles, Peas, Bacon Lardons, Cream Sauce
(celery milk, fish, mollusc)

Mains Served with Fondant Potato and Vegetable Garnish

Bowls of Potatoes Served to the Table

Kidney Bean Curry

Basmati Rice, Mango Chutney and Charred Poppadom

DESSERTS

Assiette Plate

Opera Gateaux, Chocolate Tart, White Chocolate Ice-Cream
(wheat, eggs, milk)

Christmas Pudding

Brandy Anglaise, Meringue, Redcurrants

Mince Pies with Tea and Coffee