



Christmas Celebrations 2016

Starters

Prawn & Crabmeat

lime, pecan salad, local Highbank Syrup & sourdough bread **gf**

Spiced Parsnip & Apple Soup

Parsnip Crisp & Yogurt **gf v**

Mains

Oven Roasted Salmon

buttered leeks, organic beetroot, horseradish yogurt

Roasted Squash Ravioli

Ricotta, spinach, sage & hazelnut brown butter sauce, shaved parmesan **v**

Turkey

romesco puree, spiced bulgur wheat, mint and cucumber yogurt, preserved lemon and tomato

Paddy Whites Steak (€5 Supplement)

duck fat chips, roast shallot & sundried tomato, pepper sauce

Each table will be served a bowl of potatoes

Dessert Plate

Sticky toffee pudding

with cinnamon shortbread biscuits

&

Mini Crème Brulee

toffee popcorn malticrean, roast apple puree

v indicates dishes can be prepared for vegetarians,
on request

gf indicates dishes can be prepared gluten free