



Festive Banquet Meal Menu



Crisp Fried Salmon, Haddock & Crab Cakes,
House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10

Homemade Soup of The Day 1,7,10

Spiced Shredded Duck and Stir-Fried Vegetable Spring Rolls,
Rocket Leaf Salad, Soy & Chilli Dressing 1,6,8,11

Salad of Baby Gem, Buttermilk Chicken, Bacon Lardons,
Croutons & Parmesan Shavings, Caesar Dressing 1,3,4,7,10

Chilled Galia, Cantaloupe & Watermelon Plate
with a Green Apple Sorbet & Raspberry Coulis



32hr Braised Prime Irish Beef Blade,
Red Wine Jus, Pearl Onion & Smoked Bacon, Scallion Mash 9,10,12

Baked Fillet of Salmon, Garden Pea Puree, Citrus Beurre Blanc 4,7,9,12

Traditional Roast Turkey, Baked Kildare Ham,
Herb Stuffing, Red Wine Jus 1,9,12

Plant Based Butternut Squash, Lentil & Sweet Potato Croquette,
Roasted Butternut & Sundried Tomato, Balsamic Puree 1, 9



Chef's Festive Assiette of Desserts 1,3,6,7,8

Freshly Brewed Tea & Coffee



Kids Menu

Chilled Fresh Melon with Fruit Sorbet

Homemade Soup of the Day 7

Garlic Bread 1,7



Penne Pasta Bolognese 1,3

Crispy Chicken Strips with Chips 1,3,7

Sausage and Chips 1

**Half Portion of
Joint of The Day - Beef or Turkey**



Chef's Festive Kids Assiette of Desserts
1,3,6,7,8



If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request

ALLERGENS

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Milk,
8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites,
13 = Lupin, 14 = Molluscs