

STARTERS

Roasted Butternut Squash and Chestnut Soup

Crispy Shallot, Pumpkin seeds & créme fraiche

Chicken Terrine

Confit shitake mushroom, tarragon mayonnaise, pickled mustard seeds, chestnut puree

MAIN DISHES

Traditional Roast Turkey & Ham

Cream whipped potato puree, cranberry 8 red wine jus.

Pan-Fried Sea Trout

Mussels, courgette, butternut squash, cranberry Served with potatoes roasted in duck fat

Braised Beef Cheek

Celeric puree, garlic gratin, parsnip, merlot jus

Wild Mushroom Pasta

Smoked almonds and crumbled feta





DESSERTS

Christmas Cheesecake Raspberry, red currants, pistachio

Dark Chocolate Crémeux Honeycomb, winterberry fruit gel

Passion Fruit Panna Cotta Berry compote, meringue

3 Course Menu €45.00

