

BOUTIQUE HOTEL

Christmas Dinner 3 Courses £38.50

Soup of the day

(Vegan Available) with homemade bread

Minted Pea & Pancetta Risotto

with basil oil

Donegal Fish Cake

Dill and lime aioli, smoke tomato tapenade, pickle

Grilled Carraig Ban Goat's Cheese

Rocket & candied walnut salad, poached pear

Turkey & Ham Roulade with cranberry stuffing

Daube of Irish Hereford Beef

Slow roasted in Irish stout, Yorkshire pudding

Above served with seasonal veg & potatoes

Supreme of Irish Chicken

Potato and cauliflower Mornay, seasonal greens, crispy pancetta, Madeira jus

10oz Irish Hereford Sirloin Steak (£7 Supp)

Beef bon bon & pail of chips.

Choice of peppercorn, Béarnaise or blue cheese sauce

Catch of the Day Chef's Serve

Falafel Fritters (Vegan)





DESSERTS

Christmas Pudding

Brandy sauce & Chantilly cream

Espresso Martini Pavlova

Artisan Ice Cream

Banana Sticky Toffee Pudding

(Vegan Available) vanilla bean ice cream

