

## CHRISTMAS PARTY MENU 2023

### STARTERS

#### WINTER ROASTED VEGETABLE SOUP

served with our Homemade Brown Soda Bread

#### GOLDEN FRIED BRIE

Warm Melted Brie Pieces in a Crispy Breadcrumbs Coating,  
served with Cranberry Puree  
and Salad

#### FESTIVE PEAR

Red Wine Poached Pear, served with Blue Cheese and Walnut Crumbs, Green Leaves

#### BAKED STUFFED MUSHROOM

Flat Cap Mushroom stuffed with Spanish Style Chorizo, Aromatic Scallions,  
and Melted Cheddar, served on a bed of Green Salad

### MAINS

#### SEABASS Á LA PROVENCE

Pan fried Fillet of Seabass served with Sweet Potato Puree, Seasonal Vegetables,  
Capers, and Á La Provençal Salsa

#### BEEF FEATHER BLADE

Slow-cooked, Braised Beef Feather Blade, Served with Creamy Potatoes  
Puree, Green Vegetables and Mushroom & Red Wine Jus

#### RAFTER'S CURRY

Mild Spicy Red Thai Curry with King Prawns on a Bed of Basmati Rice

#### SUPREME OF IRISH CHICKEN

Supreme of Irish Chicken served with Tender Stem Broccoli,  
Butter Whipped Potatoes, Mushroom, and Tarragon Jus

### TO FINISH

**TRADITIONAL CHRISTMAS PUDDING** with homemade Brandy Butter

**HOMEMADE BAILEYS CHEESECAKE** with Fruit Coulis

**CHOCOLATE BROWNIE** with whipped cream & chocolate sauce

**SELECTION OF ICE CREAM** with fruit coulis

**Tea or Freshly Brewed Coffee**

4 course € 34.95