



Thanksgiving Feast



STARTER

Goats Cheese Bon Bons

lightly fried pine nut crusted goats cheese, with onion purée & grilled asparagus (2, 4, 7, 10, 13, 15)

Chilli & Garlic Tiger Prawns

Served with a toasted focaccia bread (2, 3, 13, 14, 15)

Steamed Roaring Bay Mussels & Gubbeen Chorizo

Cooked in Irish cider & cream (2, 7, 8, 13, 14, 15)

Red Cabbage, Mixed Leaf & Pomegranate Salad

Red cabbage, red onions & pomegranate mixed in a lemon honey dressing (1, 9, 13)

Sweet Potato & Roasted Vegetable Timbale

Served with mint emulsion, couscous, slow roasted tomato (1, 2, 13)

MAINS

Roast Breast of Turkey & Ham

With Sage Onion Stuffing, Mash Potato Cranberry Jam & Turkey Jus (1, 2, 6, 7, 13, 14, 15)

100z Irish Sirloin Steak

Served with sweet potato fries, onion purée & grilled vegetables, roasted vine cherry tomato with golden onion rings & peppercorn sauce (1, 2, 4, 7, 13, 14, 15)

Roasted Rump of Slaney valley lamb

With creamy mash potato, shredded lamb shoulder, mint oil & buttered baby carrots, lamb jus (1, 7, 13, 14)

Grilled Corn Fed Chicken Supreme

With fondant potato, tender stemmed broccoli & a chilli lime, coriander sauce (1, 2, 7, 13, 14)

Mint & Garden Pea Risotto

Topped with aged parmesan cheese crisp (4, 7, 13)

Grilled Fillet Of Seabass

With sautéed garlic potatoes, skewered tiger prawns, spiralized vegetables & lemon beurre blanc (3, 5, 7, 13, 14)

DESSERT

Warm Irish Apple Crumble

Served with vanilla bean ice cream & Chantilly Cream (2, 7, 14, 15)

Pumpkin Pie

Served with vanilla bean ice cream & dark chocolate sauce (4, 7, 19)

Baileys Irish Cream Cheesecake

Served with honeycomb & white chocolate shavings (2, 4, 7, 14, 15)

Chocolate & Coconut Tart

Mango coulis, vegan vanilla ice cream (10, 13, 16, 17, 18, 19, 20) * Vegan/Lactose & GF

Tea or Coffee

