

# GOLD CHRISTMAS MENU

**(Choice of 3 Starters, 3 Main Courses & 4 Desserts, Tea/Coffee €40.00pp)**

## **Gold Option**

**Oak Wood Smoked Salmon with Crème Fraîche**

*served with local grown Leaves & baby Capers*

*Or*

**Homemade Winter Vegetable Soup**

*with a Selection of Breads*

*Or*

**Ardsallagh Goat's Cheese & Mediterranean Salad**

*with toasted Hazelnuts*

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**Roast Sirloin of Irish Beef**

*with Yorkshire Pudding and a Mulled Wine Jus*

*Or*

**Baked Fillet of Hake**

*with a Fresh Herb Crust. Leek Beurre Blanc*

*Or*

**Roast Crown of Turkey with Honey glazed Ham**

*Homemade traditional Stuffing. Red Wine Jus*

*Vegetarian/Coeliac Option*

**Stuffed Vine Peppers with Goat's Cheese**

*& Spinach, topped with grated Parmesan & Red Pesto dressing*

*Vegan Option*

**Stuffed Vine Peppers with Leek & Corn**

*& Spinach, topped with toasted Pine Nuts & Red Pesto dressing*

*All served with Chef's Selection of*

*Market Vegetables & Potato*

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**Ambassador Medley of Desserts**

*Or*

**Warm Handmade Apple Pie**

**with Crème Anglaise**

*Or*

**Spiced Bakewell Tart with a Wild Berry Compôte**

*Or*

**Traditional Christmas Pudding**

*Crème Anglaise*

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**Petit Fours**

**Tea Selection of the House**

*Or*

**Freshly Brewed Coffee**