

FRANKINCENSE CHRISTMAS MENU

(Choice of 2 Starters, 2 Main Courses & 2 Desserts, Tea/Coffee €35.00pp)

Frankincense 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**