



A Glass Mulled Wine on Arrival

Cream of Roasted Potato and garlic Soup
with crispy pancetta

Chicken Liver and Port Parfait
Quince Jelly & Mooncoin Beetroot with a Juniper and Lentil Dressing

Assiette of Salmon, Cured, Smoked and Rilette
with Honey and Mustard Dressed Leaves & Citrus Flavoured Blaa Crisps

Wild Wexford Mushrooms
Handmade Pasta, In a Smoked Knockanore Cheese Cream, Nutmeg and Crushed Hazelnuts

Roast Turkey Breast and Honey Glazed Ham
Creamed Brussel Sprouts with Smoked Bacon, Sage & Onion Stuffing and Turkey Jus

Paupiettes of Lemon Sole with Black Olive Tapenade
Crushed Baby Potatoes and Tarragon Beurre Blanc

Slow Roasted Feather Blade of Irish Beef
with Carrot and horseradish Puree, Fondant Potato, Crispy Onions and glazed celeriac

Roasted Chestnut and orange Gnocchi
with Baby Spinach and Irish brie Gratin

Seasonal Selection of Homemade Ice Creams
with Honeycomb and Chocolate Crumb

Warm Chocolate and Clementine Tart
with Salted Caramel Ice Cream and Fudge Sauce

Mulled Berries and Apple Crumble
Cinnamon Anglaise and Vanilla Pod Ice Cream

Faithlegg Christmas Pudding
with Muldoon's Whiskey Custard and Cream

Homemade Mini Mince Pies & Coffee House Lane Coffee or Trá Teas