

26th December Panoramic Restaurant Menu

Glass of Mulled Wine on arrival

STARTERS

Seafood Tower of Tiger Prawns, Crab, Smoked Salmon & Roasted Pepper

with a Lime & Dill Sauce

Warm Smoked Chicken Salad topped with Toasted Pine Kernels with a House Dressing

Ham and Spring Onion Potato Cake in a Leek and Cream Sauce

MAIN COURSES

Roasted Fillet of Irish Angus Beef with Potato Rosti, Gaelic Sauce, Roast Parsnip

Pan-fried Hake with Sea grass and a Lemon and Dill Sauce

Roasted Irish Chicken stuffed with Asparagus served with Roasted Pepper and wrapped in Streaky Bacon, drizzled with Pesto

Ardsallagh Goats Cheese & Herb Tart (v)

All Main Courses served with a selection of Vegetables and Potatoes

DESSERTS

Sticky Toffee Pudding served with a Bushmills Butterscotch sauce

Traditional Christmas Log with Brandy Cream

Freshly Brewed Tea or Coffee

Light bites at 3:30pm

27th December Panoramic Restaurant Menu

Glass of Mulled Wine on arrival

STARTERS

Seafood Tower of Tiger Prawns, Crab, Smoked Salmon & Roasted Pepper

with a Lime & Dill Sauce

Warm Smoked Chicken Salad topped with Toasted Pine Kernels with a House Dressing

Ham and Spring Onion Potato Cake in a Leek and Cream Sauce

MAIN COURSES

Roast Lamb on a bed of Creamy Potato with Roasted Root Vegetables and Lamb Jus

Pan Fried Seabass, Ratatouille, Lemon Grass Rapeseed Oil

Roasted Irish Chicken stuffed with Asparagus served with Roasted Pepper and wrapped in

Streaky Bacon, drizzled with Pesto

Ardsallagh Goats Cheese & Herb Tart (v)

All Main Courses served with a selection of Vegetables and Potatoes

DESSERTS

Chocolate & Raspberry Tort with cream

Traditional Christmas Log with Brandy Cream

Freshly Brewed Tea or Coffee

Light bites at 3:30pm

28th December Panoramic Restaurant Menu

Glass of Mulled Wine on arrival

STARTERS

Ham and spring onion potato cake with a leek sauce

Warm Smoked Chicken Salad topped with Toasted Pine Kernels with a House Dressing

MAIN COURSES

Pan-fried Hake with Sea grass and a Lemon and Dill Sauce

Prime Roast Sirloin of Irish Angus Beef with Chasseur Sauce and Yorkshire pudding

Roasted Irish Chicken stuffed with Asparagus served with Roasted Pepper and wrapped in Streaky Bacon, drizzled with Pesto

Ardsallagh Goats Cheese & Herb Tart (v)

All Main Courses served with a selection of Vegetables and Potatoes

DESSERTS

Lemon & Raspberry Bakewell Tart

Traditional Christmas Log with Brandy Cream

Freshly Brewed Tea or Coffee

29th December 2017 Panoramic Restaurant Menu

Glass of Mulled Wine on arrival

STARTERS

Ham and spring onion potato cake with a leek sauce

Warm Smoked Chicken Salad topped with Toasted Pine Kernels with a House Dressing

MAIN COURSES

Pan-fried Hake with Sea grass and a Lemon and Dill Sauce

Prime Roast Sirloin of Irish Angus Beef with Chasseur Sauce and Yorkshire pudding

Roasted Irish Chicken stuffed with Asparagus served with Roasted Pepper and wrapped in Streaky Bacon, drizzled with Pesto

Ardsallagh Goats Cheese & Herb Tart (v)

All Main Courses served with a selection of Vegetables and Potatoes

DESSERTS

Lemon & Raspberry Bakewell Tart

Traditional Christmas Log with Brandy Cream

Freshly Brewed Tea or Coffee