



## **Sample Restaurant Christmas Dinner 2019**

**3 Course €65.00**

### **Starters**

Salmon Gravadlax, Blinis, Sour Cream

Pink Prawn Tempura, Lettuce, Sherry, Honey

Scallops, Ceviche, Red Onion, Chilli, Hazelnut Clementine

McGrath's Spiced Beef, Rocket, Cheddar

Duck & Foie Gras, Plum Chutney, Toasted Brioche

### **Main Courses**

Monkfish Fillet, Potato Wrapped, Kale, Carbonara Sauce

Halibut, Olive Oil Potato, Colcannon, Chive Sauce

Breast of Duck, Fermented Cabbage, Fondant, Carrot, Thyme Sauce

Fillet Steak, Dauphinoise Potato, Aromatic Butter, Red Wine Shallot

Venison Loin, Savoy Cabbage, Poached Pear, Mulled Wine Sauce

### **Desserts**

Milk Chocolate Delice, Caramel, Popcorn Ice Cream

Carrot Cake, Spiced Butter Cream, Orange Syrup, Cinnamon Ice Cream

Lemon Tart, Crème Fraiche, Sorbet

Ecclefechan Tart, Dollop of Cream

Selection of Irish Cheese, Oatmeal Crackers, Quince Jelly

**Please note menus are samples only and are subject to change**