

Christmas Menu C

Mulled Wine on Arrival

Starters

Lobster, Apple and Curry Dressing Salad

Asparagus Velouté and Black Truffle Oil

Foie Gras Terrine, Chutney and Black Truffle Oil

Main Course

Poached Fillet of Black Sole served with Buttered Cabbage, Black Truffle and Roast Poultry Jus

Braised Black Angus Chateaubriand from Donald Russell (Longford) in Red Wine sauce with Forest garnish

Organic Vegetable Millefeuilles

Dessert

Profiteroles : Ginger, Vanilla, Coffee

Strawberry, Pistachio and Almond Entremets

Coffee and Banana Millefeuilles

Tea or Coffee

Mince Pies

€70.00 per Person