

Christmas Day Lunch



Plated Starter

Ham hock with lightly pickled vegetable terrine, stuffed mushroom with goat's cheese royal and nut crumble, grilled asparagus and air-dried beef, slow cooked sake marinated foie gras served with raisin and fig compote, aged balsamic

or

Marinated grilled prawn, grilled octopus, marinated scallop ceviche, neonati fish cakes, marinated salmon gravadlax, marinated citrus red mullet, caper and olive remoulade, olive oil and herb dressing

or

Asparagus tart, aubergine parmigiana, marinated artichoke, marinated artichoke, pickled onions in aged balsamic, vine dolmas, hummus and olive oil

AX | *The*
PALACE



Soup and Pasta

Guinea fowl double strength consommé, aged
Parmesan cheese straws

Mushroom cappuccino, mushroom powder and truffle oil

Garganelli pasta with chicken confit, green peas in café au lait

Fagottini with speck and fontina cheese
and smoked lentil ragout

From the Carvery

Traditional roast turkey with trimmings and cranberry sauce

Classic beef wellington served with green peppercorn jus

Hot Buffet Counter

Baked rockfish with a prawn and basil mousse,
mussel and leek soffritto, shellfish cream

Chicken parcels, chorizo and roasted peppers on
a chickpea, cumin and smoked sausage cassalette

Navarin of lamb with root vegetables

Local escargot and chevre cheese tarts

Roast winter vegetables with thyme

Glazed beetroot with honey and sesame seeds

Fondant new potatoes

Paprika dauphinoise potatoes

Cheese Board

Selection of hard, semi hard, soft and blue veined cheese
served with chutneys, grapes, celery, walnuts and biscuits



Ice Cream Parlour

Ice cream and sorbet served with chocolate chips, chocolate sauce, toasted almonds and flaked coconut

Dessert Station

Warm Christmas pudding with brandy sauce

Chocolate and caramelized pistachio tart

Coffee and chocolate opera torte

Fig and almond spiced cake

Hazelnut and gianduia millefoglie

Baked amarena cheesecake

Almond milk panna cotta

Apple and ricotta pie

Traditional cassata

Caramel profiteroles

Banoffee delice

Yule log

and more..

Coffee and mince pies

Adult €65 pp | Kid €25 pp

Including free flow of Gavi or Chianti wine,
beer, soft drinks and water