

Christmas Eve Dinner



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

Jerusalem artichoke cream
finished with truffle

Lobster velouté with herb oil

Duck tortellacci, with a café au lait sauce

Langoustine ravioli, champagne saffron
and beurre blanc

complimented with: Parmesan shavings,
olive oil, rocket and fresh pepper

From the Carvery

Festive roast turkey, with trimmings

Traditional beef wellington, with shallot jus

Hot Buffet Counter

Rabbit sous vide with herb stuffing and marinated foie gras,
lardon, wilted savoy cabbage and madeira jus

Ratatouille and brie in filo pastry with cranberry sauce

Seared salmon and wilted baby spinach

Breaded veal paupiettes filled with smoked goat's
cheese, basil and home dried tomatoes

Garden steamed vegetables with parsley
butter and toasted almonds

Seasonal vegetables stir fry

Pommes dauphinoise

Truffle rösti potatoes



Cheese Board

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

Dessert Station

Baked lime and passion fruit meringue

Apple, walnut and cranberry strudel

Baby coconut and cherry mousse

Date and orange marzipan pie

Baileys chocolate mousse

Warm Christmas pudding

Pistachio crème caramel

Forest fruit cheesecake

Opera torte

Yule log

and more..

Coffee and mince pies

Adult €55.95 pp | Kid €21 pp

Including a half bottle of Gavi or Chianti wine,
and a half bottle of local still/sparking water