

# *A Holly Jolly Feast*



## *Plated Chef's Antipasto*

An individually plated antipasto platter consisting of octopus and prawns, Parma ham and Italian salami, goat's cheese, stuffed peppers, marinated mushrooms and grilled vegetables dressed with herb oil dressings

## *Soup and Pasta*

Forest mushroom soup, garlic cheese croûtes

Roast pumpkin soup, infused with star anise

Casarecce funghi di bosco and pancetta

Penne with shellfish and fish, cherry tomatoes and zucchini, tossed in a white wine broth

Served with: Parmesan shavings and rucola

## *From the Carvery*

Roast turkey with festive chipolata sausages, own jus and cranberry sauce



## *The Hot Counter*

Baked stone bass, shellfish cream sauce  
Braised beef bourguignon with red wine  
rosemary and shallots  
Couscous and bean tagine  
Festive market vegetables  
New potatoes

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## *TemptAsian Table*

Fried prawn cracker  
Vegetable samosas  
Thai chicken curry  
Singaporean fried noodles

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## *Cheese Board*

Parmesan, blue vein, local peppered and  
white sheep cheese served with water  
biscuits and grapes and home chutney



## *Dessert Station*

A selection of dessert including Christmas log

Christmas pudding with brandy sauce

Fresh fruit salad served with fresh cream

White chocolate panna cotta

Passion fruit tart

Vanilla profiteroles

Pear frangipane tart

Chocolate Sacher cake

Apple crumble

Mango coulis

Berry compote

Coffee and mince pies

€36.95 pp

Including a half bottle of house wine and water (during meal)

€5.00 pp upgrade for free flow of house wine, beers,  
soft drinks and minerals

All our menus are sample menus since we use the freshest  
produce so some menu items may change accordingly