

FESTIVE MENU

To Start

Irish Farmed Winter Vegetable Soup

Topped with Chive Sour Cream & Herb Seasoned Croutons Bread

(1, 2 Wheat Flour, 13)

Whitty`s Baked Christmas Goats` Cheese Vol au Vent

Baked Vol Au Vent Filled with Caramelized Pear, Goats Cheese, Fig Puree Topped with Crushed Walnuts & Set on a Warm Pesto Cream (1, 2 Wheat Flour, 4, 7, 9, 10 Walnut, 14)

Main

Irish Butter Roast Turkey & Maple Glazed Ham

Italian Sausage and Thyme Stuffing Croquette Served with Cranberry Sauce

(1 Wheat Flour, 7, 13, 14)

Baked Fillet of Hake Coated Lime & Coriander

Set on a Mixed Seafood, Garlic & Pinot Grigio Cream (1, 4, 5, 7, 13, 14)

Served with

Roasted Winter Vegetables & Baked Baby Potatoes

with Sea Salt & Rosemary

Vegan Option (available on request)

Vegan Meatloaf

Baked Capsaicin Pepper Stuffed Vegan Plant Base Meatloaf on a Slow Roasted Tomato Sauce (1, 2 Wheat Flour, Semolina & Durum, 10 Almonds 13, 14)

Something Sweet

Christmas Black Forest Crown | Baileys Cheesecake | Macarons & Oreo Creme

(1, 2 Wheat Flour, 4, 7, 10 Almond, 13, 14)

Vegan Option (available on request)

Chocolate Sorbet with Oreo Dust & Roasted Almond

(1, 2 Wheat Flour, 10 Almond, 13, 14)

To Finish

Tea & Coffee served with mini mince pies