

Glass of Perrier-Jouët Grand Brut on arrival

Buffet Starter

Irish Smoked Salmon, Red Onions and Guinness Soda Bread
Prawn Cocktail, Iceberg Lettuce
Octopus, Potato and Celery Salad
Roasted Carrot, Broccoli and Hazelnuts
Parma Ham, Salami and Speck
Grilled Mediterranean Vegetables
Peppered Beef Carpaccio, Grana Padano Shaves

Seafood Platter

Irish Lobster
Lambay Crab
Waterford Oysters

Soups

Butternut Squash Veloute'
Sage Crumble

Parsnip and Celeriac
Apple and Onion Bhaji

Main Courses

Traditional Festive Bronze Turkey
Colcannon, Braised Brussel Sprouts, Hassel Back Potato, Chestnut Stuffing, Turkey Jus

Seared Fillet of Irish Beef
Potato Rosti, Shallot, Foie Gras, Black Truffle, Merlot Sauce

Pan Fried Dory and Scallops
Fumet, Saffron, Clams and Dublin Bay Prawns

Winter Vegetables
Harissa, Curry

Desserts

Honey Orange Mousse
Brown Sugar Sponge

Warm Pear Frangipane Tart
Caramel Cremaux, Caramelita Ice Cream

Chocolate and Ginger Ganache
Cinnamon Chantilly, Vanilla Ice Cream

Traditional Christmas Pudding
Warm Vanilla Anglaise, Brandy Butter

Irish Cheeses

Cashel Blue
Ardragh
Smoked Gubeen
Durrus