

FESTIVE 3 COURSE MENU

STARTER

Homemade Soup of the Day
Served with Wheaten Bread

Irish Goats Cheese and Caramelized Onion Vol Au Vent
Mixed Leaves Salad, Balsamic Reduction and Basil Pesto

Classic Prawn Cocktail
Marie-rose Sauce, Baby Gem and Garlic Toast

MAIN

Traditional Turkey and Ham
Served with Creamy Mash, Onion and Sage Stuffing, Tender Steamed Broccoli, Mixed Seasonal Vegetables, Brussel Sprouts Cooked with Smokey Bacon, Rosemary and Duck Fat Roast Potatoes and Rich Homemade Gravy.

Peppered Roast Sirloin of Beef
Homemade Yorkshire Pudding served with Creamy Mash, Mixed Seasonal Vegetables, Brussel Sprouts Cooked with Smokey Bacon, Rosemary and Duck Fat Roast Potatoes and Rich Homemade Gravy.

Grilled Salmon Fillet
On a bed of Potato Rosti, Spinach, Grilled Chorizo, Grilled Asparagus, Prosecco Dill Sauce

Vegetarian Pasta
Penne Arabiata, Roasted Vegetables, Tomato, Basil & Chilli Sauce served with Garlic Bread. (V)

DESSERT

Warehouse Festive Dessert Platter
Trio of Desserts Served with Crème Anglaise

Irish Cheese Platter
Crackers, Chutney and Mixed Grapes

€32.50
per person

