

# CHRISTMAS DINNER MENU

Cream of Butternut Squash topped with Almond Chantilly

O'Flynn's Spiced Beef on Pickled Cabbage, Grain Mustard Potato Salad, Prune Chutney

Fred's Fish & Seafood Chowder

Carpaccio of Beef Fillet, Rocket & Parmesan Salad, Olive Oil, Capers & Lemon Dressing

Millefeuille of Crispy Won Ton & West Cork Crab, Chive Mayonnaise, Roasted Red Pepper & Lime Coulis



Pan Fried Seabass Fillet, New Potatoes, Gubbeen Chorizo, Tiger Prawns  
Timbale, Pesto Beurre Blanc

Blanquette of Turkey, Baby Onions, Pancetta, Girolle Mushrooms with a side of Spring Onion Mash finished with Crème Fraiche

Beef 3 Ways – 5oz Fillet Steak, Mini Cottage Pie & Braised Beef & Guinness with Roast Shallots, Noisette Potatoes & Red Wine Jus

Butternut Squash Curry, Coriander Rice Noodles, Cucumber Mango Salad, Grilled Garlic Nann (V)

Roast Loin of Monkfish wrapped in Serranno Ham on Baby Spinach Mash, Caramelised Cherry Tomato, Saffron Beurre Blanc



Minced Pie Crumble with Rum Raisin Ice Cream

Flourless Chocolate Torte with Irish Liqueur Ice Cream

Raspberry Crème Brulee

Chocolate & Bailey's Cheesecake

Irish Cheese Board



Freshly Brewed Tea/Coffee

**€40.00 per person**