



Amuse Bouche

Blow Torched Smoked Salmon, Rockhill Garden Beetroot, Charred Cucumber, Beetroot Puree, Rockhill Baby Micro Leaves

Terrine of Slow Cooked Noones Chicken Legs, wrapped in Puff Pastry, Chicken Liver Pate, Shaved Fennel & Garden Greens, Truffle Mayonnaise

King Prawn & Crab Claws sautéed in Garlic Flambé in Perno, Parsley Puree & Garlic Aioli

Homemade Tartlet of Goats Cheese, Roast Red Peppers, Creamed Spinach, Pine Nut & Basil Pesto

Chefs Christmas Day Soup served with Wheaten & Tomato Bread

Local Seafood Chowder, Crispy Seaweed & Croutes

Champagne Sorbet

10oz Grilled Irish Nature Sirloin Steak, Champ Mash, Charred Onions, Pepper Sauce or Garlic Butter

Oven Baked Fillet of Salmon, Cod & Prawn Mousse, Julienne of Vegetables, Trellis of Puff Pastry, Creamed Spinach, Lemon Butter Sauce

Pan Roasted Supreme of Noones Chicken, Parma Wrapped Slow Cooked Legs, Tarragon, Butternut Squash Puree

Oven Baked Christmas Nut Roast, Carrot Puree, Sage & Onion Bon Bon, Baby Carrots, Grated Hazelnuts

Oven Roasted Noones Turkey, Glazed Donegal Ham, Mixed Herb Stuffing, Crispy Potato Terrine, Home-made Cranberry Gravy



Duo of Chocolate Mousse & Brownie, Served with Salted Caramel & Vanilla Ice Cream

Crème Brûlée, Served with Raspberry Compote & Raspberry Puree

Cheesecake of the Day, Served with Chantilly Cream, Fresh Fruits and Ice Cream

Steamed Plum Pudding with Whiskey Crème Anglaise & Vanilla Pod Ice Cream

Tea & Coffee with Petit Fours

€87 per person