

grain & grill

Our own homemade Amuse Bouche

To Start

Cream of Carrot & Corriander Soup served with a parsley cream

Classic **Prawn Pill Pill** served with lightly toasted Sourdough

Cold **Goats cheese parfait** served with Blackberry coulis and Tomato and Mango Salsa

West Cork **Seafood Chowder** served with Parmesan Shaving

Smoked **Duck Breast Carpaccio** served with dressed Rocket leaves and crostini

The Main event

Butter baked **Darne of Salmon**, creamed potato, wilted spinach served with a chilli & Basil cream sauce

Surf and Turf 6 oz Fillet Steak with Grilled Prawn skewer on Gratin Potato with grilled mushroom, tendertrim broccoli and pepper sauce

Traditional **Turkey & Ham** with a sage and onion stuffing on creamed potato and our rich house gravy

Slaney Valley **Lamb Shank** on Mustard Mashed with minted gravy and grilled Mangetout

Our own homemade **Butternut squash risotto** served with crispy blue cheese balls

Pan fried **Chicken Supreme** stuffed with Black Pudding served on champ potato with Mushroom velouté and Bacon crumble.

Something sweet

Warm **Apple crumble** served with vanilla custard and

Salted Caramel **Profiteroles** smothered in crème anglaise

Bailey's cheesecake with Chantilly cream and fruit puree

Classic **Christmas Pudding** with Brandy Anglaise and Whipped cream

Freshly Brewed Tea or coffee and Mince Pies