

# Festive Luncheon

€30 per guest

## Mulled Wine on Arrival

### To Start

Cream of Cauliflower Soup with Chili Beignet and Rocket Pesto (7.9)

Pheasant and Girolle Terrine with Olive Crostini, Homemade Spiced Mango Salsa Cucumber Ribbon & Beetroot Salad (1.7.9.10.12)

Rosemary and Garlic Crusted Bread Brie with Homemade Port, Orange & Cranberry Jam (1.3.7.9.10.12)

Oak Smoked Chicken Caesar Salad with toasted Bacon Lardons, Garlic and Herb Croutons, Parmesan Shavings (1.3.7.9.10.12)

Seared Atlantic Scallops with Lobster Bisque, Black Pudding Crumb, Crushed Pea and Parma Ham Crisp (1.3.7.9.10.12)

### The Mains

Traditional Festive Homemade Roast Turkey & Ham Sage and Onion Stuffing, Cranberry Sauce & Roast Gravy (1.3.7.9.10.12)

Slow Braised Feather-blade Steak with creamed Potato, Horseradish Croute, Sweet Potato Crisp and Red Wine Jus (1.3.7.9.10.12)

Grilled Irish Lamb Cutlets with Baked Gratin Potato, Sautéed Spinach, Rosemary & Redcurrant Jus and Mint Sauce (1.7.9.10.12)

Baked Fillet of Fresh Atlantic Salmon with Black Sesame and Piri-piri crust, Sweet Potato fondant, crispy Rocket, Shrimp and Champagne Veloute (4.7.9.10.12)

Pumpkin and Beetroot Ravioli with wilted Baby Spinach, Red Pepper, Parmesan & White Wine Sauce (1.3.7.9.10.12)

### Something Sweet

Ferrero Roche Cheesecake with Butterscotch Sauce and Raspberry Crisp (1.3.7.8)

Warm Bread & Butter Pudding with Vanilla Ice Cream & Cinnamon Custard (1.3.7.8)

Individual Festive Christmas Pudding with Brandy Sauce, Chantilly Cream (1.3.7.8.12)

Raspberry and White Chocolate Meringue Roulade with Fresh Berries and Cream (3.7.8)

Chocolate and Coconut Vegan Tart with Homemade Berry Compote (6.8)

Freshly Brewed Tea or Coffee & Traditional Mince Pies



Allergans:1: Cereal Gluten - 2: Crustacean - 3: Egg - 4: Fish - 5: Peanuts - 6: Soybeans - 7: Dairy - 8: Nuts 9: Celery - 10. Mustard - 11: Sesame Seeds - 12: Sulphur Dioxide & Sulphites - 13. Lupin - 14: Molluscs

TRÍOG  
RESTAURANT

MIDLANDS  
PARK  
HOTEL