

Festive Feast

2021

To Start

Butternut Squash, Chili and Coconut Soup with Basil Pesto (7.9)

Venison Terrine, with Cranberries, 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 & Herb Croutons & Parmesan shavings
(1.3.7.9.10.12)

Oriental Duck Spring Rolls with Sweet Chill Sauce and Salsa Salad (1.7.9.10.12)

The Mains

Festive Homemade Roast Turkey & Ham with 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 & Red Wine Jus (1.3.7.9.10.12)

Baked Fillet of Fresh Atlantic Cod with a Sweet Potato Fondant, wilted Spinach and Saffron Velouté
(4.7.9.10.12)

Pan Seared Duck Breast with Gratin Potato, Green Beans wrapped in Bacon and Redcurrant Jus
(1.3.7.9.10.12)

3 Bean & Pea Cassoulet, lightly spiced Tomato and Chili Ragout with Butter Beans, Chick Peas and Kidney Beans, accompanied with Basmati Rice Sauce (1.3.7.9.10.12)

Something Sweet

Chefs Cheesecake of the Day with Fruit Coulis and Chantilly Cream (1.3.7.8)

Individual Festive Christmas Pudding with Brandy Sauce and Brand Cream (1.3.7.8)

Raspberry and White Chocolate Meringue Roulade with Fresh Berries and Cream (1.3.7.8.12)

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

€39 per guest



TRÍOG
RESTAURANT

MIDLANDS
PARK
HOTEL