



CHRISTMAS PARTY MENU 2019

STARTERS @ MAR THÚS

SOUP OF THE EVENING
served with house baked soda bread
1,6,7,9

OVEN BAKED GOATS CHEESE TARTLET
house relish, roasted beetroot, candied walnuts, seasonal leaves & balsamic dressing
1,3,6,7,8,10,12

SKEWERED KING PRAWN POBLANO
mojo sauce & loaded volcanic stone ground nacho
2,6,12

SAUTÉED WILD FIELD MUSHROOMS
flambéed with brandy, finished with cream
served on toasted sourdough & parmesan croutes
1,6,7,9,10,12

CLASSIC CAESAR SALAD
with crispy bacon & crispy croutes
1,3,4,6,7,9,10,12

MAIN COURSES @ PRÍOMHCHURSAÍ

100Z PRIME IRISH SIRLOIN STEAK
grilled portobello mushroom, roasted vine tomato & house fries
served with a peppercorn cream sauce
1,3,6,7,9,10

SEARED BREAST OF BARBARY DUCK
breast, potato fondant, braised red
cabbage, rich redcurrant jus & parsnip crisps
1,6,7,9,12

GNOCCHI SORRENTINO
oven baked gnocchi in a rich tomato sauce, mozzarella & rocket salad
1,6,7,9,10,12

OVEN BAKED SALMON
courgette & sweet pea risotto, served with parmesan crisp & thyme oil
4,6,7,9,12

TRADITIONAL ROAST STUFFED TURKEY & HAM
honey glazed vegetables and cranberry relish
1,6,7,9,12

BUTTER CHICKEN LIGHTLY SPICED INDIAN CURRY
flavoured with ginger & coriander, served with basmati rice & poppadum
6,7,9

VEGAN SWEET POTATO CHICKPEA & SPINACH CURRY
lightly spiced served with steamed basmati rice
6,9

DESSERTS @ MILSEOGA

HYDE CHRISTMAS DESSERT PLATTER
with assorted coulis & fresh cream
1,3,5,6,7,8,12

Allergens: 1. Gluten 2. Crustacean 3. Egg 4. Fish 5. Peanut 6. Soybean 7. Dairy 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphur 13. Lupin 14. Molluscs

Every measure is taken to ensure food safety the kitchen is not a nut or gluten free environment

