

CHRISTMAS EVE MENU

STARTERS

THE BETSY FINEST IRISH SMOKED SALMON

SERVED WITH FRESH LEMON, CAPERBERRIES, DRESSED SALAD LEAVES AND GUINNESS BREAD (1A,7,8,13)

CHRISTMAS SOUP - BUTTERNUT SQUASH SOUP

SERVED WITH SODA WHEATEN BREAD TOPPED WITH ROASTED CHESTNUT PESTO (1A, 4)

AVOCADO

FILLED WITH PRAWNS AND TOPPED WITH MARIE ROSE SAUCE

CHRISTMAS TURKEY CAESAR SALAD

GRILLED FREE-RANGE HERB INFUSED TURKEY, ROMAINE LETTUCE, CRISPY BACON, OREGANO CROUTONS, PARMESAN SHAVINGS & CLASSIC CAESAR DRESSING WITH A HINT OF CRANBERRY (1A, B, 4, 7, 8, 12)

FRIED FRENCH BRIE WEDGES

ON A BED OF DRESSED LEAVES WITH CRANBERRY SAUCE (1A,4,10,13)

CHEFS SPECIALITY DUCK LIVER PATE

COGNAC INFUSED PATE WITH PEAR & RAISIN CHUTNEY AND BRIOCHE TOAST (1A,B,4,7,12)

MAINS

ROAST BRONZE TURKEY AND GLAZED BAKED HAM FEAST

WITH STUFFING, RICH GRAVY, CRANBERRY SAUCE AND ALL THE TRIMMINGS (1A, 4, 9, 13)

100% PRIME IRISH SIRLOIN STEAK DIANE

PRIME IRISH SIRLOIN STEAK, GRILLED TOMATOES, GRILLED BEANS, DAUPHINOISE POTATOES & TOPPED WITH A RICH DIANE SAUCE (4, 13)

SEABASS FILLETS

PAN FRIED FILLETS OF SEABASS WITH GREEN BEANS, CREAMY BASIL AND LEMON MASH AND SAUCE VIERGE (4,7, 13)

PENNE ARRABIATA

SPICY AND CREAMY TOMATO BASE SAUCE WITH ROASTED PEPPER, RED ONION AND PENNE PASTA SERVED WITH GARLIC CIABATTA (1A, 1B,4, 7, 13)

BETSY CHICKEN SUPREME

WRAPPED IN SMOKED STREAKY BACON, GREEN BEANS AND JAMESON CREAM SAUCE, SERVED ON GRATIN POTATOES (4,12, 13)

ROAST BELL PEPPERS

FILLED WITH RICE WITH BRANSTON PICKLE AND CRANBERRIES SERVED WITH A FRESH SALAD

DESSERTS

CHRISTMAS PUDDING

SERVED WITH BRANDY ANGLAISE AND RUM & RAISIN ICE-CREAM (1A, 4, 7, 13)

FERRERO ROCHER CHEESECAKE

SERVED WITH HAZELNUT CHOCOLATE SAUCE AND VANILLA ICE-CREAM (1A, 3B, 4, 7)

PROFITEROLES SERVED WITH WARM CHOCOLATE SAUCE (1A, 4)

ETON MESS

LAYERS OF CRUSHED MERINGUE, RASPBERRY COMPOTE, WITH STRAWBERRY CHEESECAKE ICE CREAM (4,7A)

€40 PER PERSON

(€5 STEAK SUPPLEMENT)

GLASS OF BUBBLY ON ARRIVAL