

Festive Dining Dinner Menu

TO START

HOMEMADE WINTER VEGETABLE & PEARL BARLEY BROTH (4,9,14)

With freshly baked bread

CHUNKY SEAFOOD CHOWDER (4,5,6,8,9,11,14)

Chunky pieces of fresh Atlantic seafood with root vegetables
Finished in a creamy veloute. Served with freshly baked bread

GOLDEN FRIED FILLET OF BRIE (1,4,7,9,11,14)

Wedges of mature brie in golden breadcrumbs, thyme & black pepper
Served with seasonal leaves & cranberry compote

MANORWEST WINTER SALAD (1,4,7,9,11,14)

Seasonal salad with warm chicken, smoked bacon & Athea black pudding
With a red onion marmalade & balsamic glaze

MAIN COURSE

OVEN ROASTED TURKEY & HAM (1,4,7,9,11,14)

With savoury stuffing, roast gravy & cranberry compote

GRILLED FILLET OF SALMON (4,7,9,11,14)

With asparagus tips, samphire & hollandaise sauce

PAN-FRIED SUPREME OF CHICKEN (4,9,11,14)

With mushroom duxelle, crispy bacon, fondant potato & a brandy cream sauce

MEDITERANAEN VEGETABLE WELLINGTON (1,4,7,9,11,14)

Seasonal vegetables, roasted chick peas & a sundried tomato sauce
Served in a crispy puff pastry case with a dressed rocket salad

10oz SIRLOIN STEAK (4,9,11,14)

(€9.50 SUPPLEMENT)

With braised shallots, baked field mushroom & a choice of
garlic butter or pepper sauce

DESSERT

WARM CHOCOLATE FONDANT (1,4,7,14)

With raspberry sorbet & fresh berries

KINDER BUENO CHEESECAKE (1,4,7,14)

With dairy cream & chocolate sauce

CHRISTMAS PUDDING (1,3,4,7,14)

With brandy custard & dairy cream

FRESH FRUIT PAVLOVA (4,7)

With dairy cream & fruit coulis

SERVED WITH TEA OR COFFEE & MINCE PIES

ALLERGEN GUIDE

1.Cereal 1a.Wheat 1b. Rye
1c.Barley 1d.Oats 2.Peanuts
3.Nuts 3a.Almonds
3b.Brazil Nuts 3c.Cashews.
3d.Hazelnuts 3e.Macadamia
3f.Pecan 3g.Pistachio. 3h.Walnuts
4.Milk 5.Crustaceans 6.Mollusc
7.Eggs 8.Fish 9.Celery 10.Lupin
11.Mustard 12.Sesame Seeds
13.Soya 14.Sulphar Dioxide

€40

Per Person