

Festive Dining

To Start

HOMEMADE SOUP OF THE DAY

Served with freshly baked bread (4,9,14)

CHUNKY SEAFOOD CHOWDER

Chunky pieces of fresh Atlantic seafood with seasonal root vegetables, finished in a creamy veloute. Served with freshly baked bread (4,5,6,8,9,11,14)

GOLDEN FRIED FILLETS OF BRIE

Wedges of mature brie coated in golden breadcrumbs
Served with seasonal leaves & cranberry compote (1,4,7,9,11,14)

MANOR WEST WINTER SALAD

Seasonal salad with warm smoked chicken & Athea black pudding with red onion marmalade & a balsamic glaze (1,4,7,9,11,14)

Main Course

ROAST TURKEY & HAM

With savoury stuffing, roast gravy & cranberry compote (1,4,7,9,11,14)

ROAST TOP RIB OF BEEF

With crisp Yorkshire pudding & roast gravy (1,4,7,9,11,14)

10oz SIRLOIN STEAK (€12.50 supplement)

With braised shallots, baked field mushroom & a choice of garlic butter or pepper sauce (4,9,11,14)

GRILLED FILLET OF SALMON

Fresh Atlantic salmon with asparagus tips, sautéed samphire & hollandaise sauce (4,7,8,9,11,14)

PAN-FRIED SUPREME OF CHICKEN

With a leek & potato stuffing, topped with crispy bacon & chasseur sauce (4,9,11,14)

WILD MUSHROOM STROGNOFF

Sautéed selection of wild mushrooms, shallots, gherkins & smoked paprika, flambéed in Hennessy cognac & finished with a cream reduction
Served with rice, garlic bread, sour cream & dressed rocket leaves (1,4,9,11,14)

Dessert

MANOR WEST ASSIETTE OF DESSERTS

Decadent chocolate fudge cake
Christmas pudding & dairy ice cream
(1,4,7,14)

Winter berry meringue
(4,7,14)

SERVED WITH TEA OR COFFEE

3 Courses
plus tea & coffee
€40

ALLERGEN GUIDE

1. Gluten 2. Peanuts 3. Nuts 4. Milk 5. Crustaceans
6. Mollusc 7. Eggs 8. Fish 9. Celery 10. Lupin 11. Mustard
12. Sesame Seeds 13. Soya 14. Sulphur Dioxide



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