



€55PP

## STARTER

FESTIVE SALAD OF BABY GEM, WILD ROCKET, CASHEL BLUE CHEESE CRUMBS, MULLED WALLED GARDEN PEAR AND TOASTED WALNUTS.

BUFFALO CAULIFLOWER WINGS TEMPURA STYLE, MILDLY SPICED SATAY, SALSA SALAD.

HOMEMADE SOUP OF THE EVENING WITH LOCAL SEASONAL ORGANIC PRODUCE. **GUINNESS AND TREACLE BREAD.** 

## MAIN

PAN ROASTED EAST COAST ATLANTIC CODLING, CANNELLINI BEAN CASSOLETTE WITH SMOKED BACON AND VINE PLUM TOMATOES WITH TORN BASIL

PETRONELLA'S SAGE AND BUTTER ROASTED TURKEY CROWN & BAKED HAM, TRADITIONAL TRIMMINGS, PORT WINE REDUCTION, MACERATED CRANBERRIES

FORAGED WILD WOODLAND MUSHROOMS, PAPPARDELLE STRANDS, CRÈME FRAICHE SCENTED WITH TARRAGON, SHAVED PARMESAN

## DESSERT

PETRONELLA'S CHRISTMAS PUDDING WITH JAMESON VANILLA CUSTARD AND CINNAMON ICE CREAM

BAKED CREAM CHEESE AND TERRY'S CHOCOLATE ORANGE CHEESECAKE, GINGERBREAD CRUMB,

WHITE CHOCOLATE AND CRANBERRY CINNAMON BREAD AND BUTTER PUDDING. APRICOT GLAZE. EGG NOG CUSTARD.

