



FESTIVE SET DINNER MENU

3 - COURSE - €52.00

STARTER

Seasonal Soup of the Day

with Homemade Brown Bread (1,9)

Bellinter Smokies

Smoked Cod, Cherry Tomatoes and Spring Onion in Creme fraiche and Cheese Gratin served with Brown Bread and Salad (1,4,7)

Venison Sausage

Celeriac purée, Rosemary Jus & Hazelnut (1,8,9,12)

MAIN COURSE

Bellinter Turkey & Ham

Chestnut and Cranberry Stuffing, Creamy Mash Potato, Sprout and Chestnut Chiffonade & Red Wine Jus (1,7, 8,9,12)

Basil and Pastachio Crusted Cod

With Lemon and Asparagus Risotto (1, 4, 7, 12)

8oz Beef Fillet (€15 supplement)

Peppercorn Sauce, Market Greens and Creamy Mash Potato (7)

Mushroom Linguine

Served in a Creamy White Wine Sauce (1,3,7,12)

DESSERT

Vanilla Creme Brulee

Served with Chocolate and Hazelnut Cookies (1,3,7,8)

Iced Parfait Christmas Pudding

in a Brandy Sauce (3,7,8,12)

Chocolate Sacher Gateau

served with Vanilla Ice Cream (3,7,8)

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs