



## *Starters*

### *Chicken & Brie Parcel* (Vegetarian option available)

*Chicken and brie parcel with cranberry and apple compote,  
candied orange salad*

### *Mini Venison Casserole*

*Slow cooked venison with celeriac puree & roast veg*

### *Wontons*

*Pork & Duck Wontons, pickled cucumber salad, hoisin sauce*

### *Prawns.*

*Pan fried Prawns in lemon and Garlic, warm ciabatta*

### *Goats Cheese*

*Golden Fried Goats Cheese with sweet pear, beetroot puree, toasted seeds*

### *Beef Samosa*

*Spiced Beef Samosa, citrus hummus, Tzatziki Sauce*





## *Main Course*

### *Manor Farm Free Range Chicken*

*Roast Manor Farm chicken, champ potato, creamy mushroom & sundried tomato sauce, basil pesto*

### *Puff-Pastry Pativier*

*Butternut Squash, Mozzarella, Spinach and Spiced Lentils, wrapped in Puff-Pastry*

### *Gressingham Duck*

*Half Roast Gressingham Duck with glazed beetroot and orange jus*

### *Seabass*

*Pan-fried Seabass served with fennel marmalade, green-bean salad, caper dressing*

### *Lamb Shank*

*8 hour slow cooked lamb shank with champ potato and a rosemary mint jus*

### *Sirloin Steak*

*Sirloin steak, tempura tobacco onions, home-cut chips, celariac purée*





## *Desserts*

### *Baked Alaska*

*The Oak Room baked Alaska*

### *Pudding*

*Homemade Christmas pudding with Cognac custard, vanilla ice-cream*

### *Ferrero Rocher*

*Ferrero Rocher Chocolate Cake, salted caramel ice-cream*

### *Spiced Orange Cake*

*Spiced Orange Cake, plum sauce, Christmas pudding Ice-cream*

### *Apple Crumble*

*Warm apple and cinnamon crumble, vanilla ice-cream*

### *Cheese*

*Selection of Irish cheeses with crackers and chutney*



*Tea /Coffee and Mince pies*

*€45.00 per person*

