

OAK ROOM RESTAURANT



Christmas Menu

Set 4 Course Dinner - €45.00 per person



Starters

Wild Venison Sausage

Blackberries, braised red cabbage, potato & truffle foam

Chicken & Brie Strudel

Cranberry compote, seasonal salad

Confit of Duck Leg

Silverhill duck leg, Asian style broth

Prawns

Pan-seared curried prawns, coconut, lime, coriander, fresh mango, chargrilled ciabatta

Goats Cheese

Golden fried goats cheese with sweet pear, beetroot puree, toasted seeds

Lamb Kofta

Spiced lamb Kofta, cucumber, mint, orange crème fraiche

Desserts

Baked Alaska

Our famous Baked Alaska

Ela's Homemade Christmas Pudding

Homemade Christmas Pudding, cognac custard, vanilla ice-cream

Chocolate Crème Brûlée

Glazed chocolate crème brûlée, orange shortbread biscuit

Sticky Toffee Pudding

Sticky toffee pudding, toffee sauce, spiced vanilla ice-cream

Oak Room Apple tart

Puff pastry, frangipane & apple tart, vanilla ice cream

Selection of Corleggy Local Cheese's

Selection of Corleggy Cheese's, Chutney & Crackers

Certain dishes can be adjusted to accommodate dietary requirements (Please ask server)

Main Courses

Hand-made Sweet Potato Gnocchi

Sautéed wild mushrooms, spinach, sun dried tomato pesto, parmesan

Pork Belly

Honey & soy glazed, 36 hour slow braised pork belly, bok choy, tender stem broccoli

Manor Farm Chicken

Roast Manor Farm chicken, sautéed new boiled potato, sun dried tomatoes, fresh herbs, pesto sauce

Cod

Soft lemon & herb crusted, line caught Cod, king prawns & mussels, tomato sauce, confit lemon

Pheasant

Braised red cabbage, chestnuts, pickled winter plum & kale

Paddy Gaynor's Ribeye Steak

Ribeye Steak, fresh chunky chips, red onion marmalade, green peppercorn sauce

Selection of sides served with the Main Course

Tea/Coffee & Home-made Mince Pies

- Please note we do not split bills for large groups

