

# 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

#### *Manor Farm Chicken*

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

#### *Pork Belly*

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

#### *Cod*

Line caught cod, soft herb & lemon crust, 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

