

# CHRISTMAS LUNCH MENU 2025

## STARTERS

### Flor McCarthy's Smoked Salmon

*Avocado Puree, Caper Berries, Caper Mayonnaise (3, 6 wheat, 7, 8, 9)*

### Chicken & Mushroom Puff Pastry Vol au Vent

*Tarragon Cream (6 wheat, 7, 11)*

### Cream Soup of the Day (7, 9, 12)

## MAIN COURSES

### Roast Stuffed Turkey & Ham

*Roasting Gravy & Cranberry Sauce (6 wheat, 7, 8, 9)*

### Grilled 6oz Sirloin of Irish Beef

*Spiced Onion Rings, Tarragon & Garlic Café Au Lait (7, 9)*

### Baked Fillets of Hake

*Tomato Tapenade, Saffron Cream (1, 2, 3, 7, 9)*

### Spinach And Ricotta Tortellini

*Tomato Arrabiata, Olive Oil (6 wheat, 7, 9, 11)*

All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)

## THE ROSE HOTEL TRIO OF DESSERTS

### The Rose Hotel Christmas Pudding, Brandy Anglaise

### Mincemeat Cheesecake,

### Baked Pear & Cinnamon Custard

*(5 almond, 6 wheat, 7, 9, 11)*

### Tea/Coffee served with Mince Pies

2 Courses €35.00 3 Courses €41.50



The fish options may vary depending on availability. All our meat and fish are from locally sourced suppliers where season and conditions allow.

### Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish	3-Fish	4-Peanuts	5-Nuts	6-Wheat	7-Milk	8-Soya
9-Sulphur	10-Sesame	11-Egg	12-Celery	13-Mustard	14-Lupins	

