



STARTERS

Flor McCarthy's Smoked Salmon

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

Chicken And Mushroom

*Puff Pastry Vol Au Vent
Tarragon Cream (6 Wheat, 7, 11)*

Cream Soup of the Evening

(7, 9, 12)

Deep Fried Panko Crumbed Wedge of Brie

*Beetroot Relish, Mulled Wine Poached Pear,
Rocket Salad (6 Wheat, 7, 9, 11)*

Wild Atlantic Way Seafood Chowder

(1, 2, 3, 6 Wheat, 7, 9)

Special Starter of the Evening

Please ask your server

MAIN COURSES

Roast Stuffed Turkey & Ham

*Roasting Gravy & Cranberry Sauce, Traditional
Accompaniments (6 Wheat, 7, 8, 9)*

Grilled 8 Oz Sirloin of Irish Beef

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

Baked Fillet of Hake

*Leek & Cheddar Gratin, Saffron Cream
(1, 2, 3, 7, 9)*

Spinach & Ricotta Tortellini

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

Roast Supreme of Chicken

*Ashes Black Pudding, Puy Lentil
& Wild Mushroom Ragout
(7, 8, 9)*

Special Main of the Evening

Please ask your server

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





DESSERTS

The Rose Hotel Christmas Pudding

Brandy Butter, Vanilla Anglaise (5 almond, 6, 7, 11)

Mincemeat Cheesecake

Cinnamon Ice Cream (6 wheat, 7, 8, 9, 11)

Black Cherry & Chocolate Verrine

Five Spice Shortbread (6 wheat, 7, 11)

Special Dessert of the Evening

please ask your server

Tea/Coffee served with Mince Pies

2 Course Dinner Menu €47.50

3 Course Dinner Menu €57.50



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

All our meat and fish are from locally sourced suppliers where season and conditions allow.