



CHRISTMAS DINNER MENU

STARTERS

Cream Soup of the Evening

Chicken & Mushroom Puff Pastry Vol au Vent

Tarragon Cream

Organic Dingle Black Pudding

Mulled Wine Poached Pear, Crispy Bacon, Ashes Black Pudding, Truffle Honey

Beetroot Cured Salmon, Celeriac & Mustard Remoulade

Crème Fraiche, Salmon Caviar, Lemon Oil

Wild Atlantic Way Seafood Chowder

Satay Spiced Prawn Kebab

Avocado Puree, Watermelon & Black Sesame Salad



MAIN COURSES

Roast Stuffed Turkey & Ham

Cranberry Compote, Roast Gravy

Grilled 8oz Sirloin of Irish Beef

Butter Roasted Oyster Mushroom, Green & Pink Peppercorn Sauce

Baked Fillets of Seabass

Mussel, Leek & Saffron Ragout, Broccoli Tempura





Butternut Squash & Pearl Barley Risotto

Soft Herbs, Parmesan Cheese, Truffle Oil

Roast Curry Spiced Supreme of Irish Chicken

Green Pea Puree, Tarragon Potato Croquette, Tarragon Cream

Specials Fish Main Course of the evening

All dishes are served with a selection of Market Vegetables & Potatoes



DESSERTS

Dark Chocolate & Black Cherry Tart

Pistachio Ice Cream

Rose Hotel Christmas Pudding

Brandy Custard, Vanilla Ice Cream

Cinnamon & Orange Crème Brule

Ginger Bread Biscuit

Special Dessert of the Evening



Tea/Coffee served with Mince Pies

2 Course Dinner Menu €47.50

3 Course Dinner Menu €57.50

