

CHRISTMAS LUNCH MENU

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	

