



Christmas Dinner Menu

Mulled Wine on Arrival

STARTERS

Cream of Mushroom Soup with Tarragon

Baked Prawn and Smoked Salmon Gratin

Shellfish Cream and Brioche Crumb

Warm Smoked Duck and Boilie Goat's Cheese Salad

Cashel Blue Cheese, Creamy Caesar Dressing, Bacon Lardons

Chicken and Mushroom Vol au Vent

Tarragon Cream

MAIN COURSE

Roast Breast of Turkey and Honey Baked Ham

Chestnut Stuffing and Traditional Accompaniments

Grilled Fillets of Seabass

Pickled Fennel, White Wine Cream

Grilled Peppered 8oz Sirloin of Irish Beef

Flat Cap Mushroom, Red Wine Reduction

Chestnut and Pea Risotto

Parmesan Crisp, Deep Fried Sage

All served with Roast Potatoes Brussels Sprouts, Carrots and Parsnips



DESSERT

The Rose Hotel Christmas Pudding

Brandy Butter and Fresh Egg Custard

Dark Chocolate and Cherry Verrine

Kirsch-Soaked Sponge, Griottine Cherries

Cinnamon Crème Brulee

Chocolate and Orange Cookie

TEA / COFFEE

Homemade Mince Pies

Three Course with Tea/Coffee €45.00