



Christmas Lunch Menu

Mulled Wine on Arrival

STARTERS

Fresh Cream Soup of the Day

Chicken and Mushroom Vol au Vent

Tarragon Cream

Deep Fried Brie

Mixed Leaves, Black Pudding Crumble, Ballymaloe Relish

MAINS

Roast Breast of Turkey & Honey Baked Ham

Chestnut Stuffing and Traditional Accompaniments

Baked Salmon Wellington

Spinach and Horseradish, White Wine Cream

Grilled Peppered 8oz Sirloin of Irish Beef

Flat Cap Mushroom, Red Wine Reduction

€6 supplement

Chestnut and Pea Risotto

Parmesan Crisp, Deep Fried Sage



DESSERTS

The Rose Hotel Christmas Pudding

Brandy Butter and Fresh Egg Custard

Dark Chocolate and Cherry Verrine

Kirsch-Soaked Sponge, Griottine Cherries

TEA / COFFEE

Homemade Mince Pies

Two Course with Tea/Coffee €28.50 per person

Three Course with Tea/Coffee €32.50