

Christmas Carvery & Buffet

December 24th & 25th

Mulled wine on arrival

STARTERS

Smoked salmon platter
Cream of vegetable soup
Chicken and mushroom *vol au vin*
Prawn cocktail

MAIN COURSES FROM THE CARVERY

Baked Gammon
Roast crown of turkey
Roast leg of lamb with mint sauce
Atlantic fisherman's pie
Roast stuffed peppers with cous-cous & Moroccan spices

SIDES

Brussels sprouts / Roasted parsnips / Buttered carrots
Red cabbage / Stuffing sage & onion / Pigs in blankets
Creamed potatoes / Roasted potatoes / Croquettes
Yorkshire pudding
Roast gravy / mint sauce / cranberry sauce

DESSERTS

Sherry trifle
Christmas pudding
Sauce anglaise
Mince pies

Limited seats / Reservations are necessary

Seating times: 6:30pm & 8:30pm

All the above **only** €24.95 p.p / Child (up to 10 years old): €12.50 IGIC included

Drinks are not included

A la carte menu & takeaway menu are not available

*Special offer on the house wine Vilicus rioja (white, red or rosé) only €11 per bottle