

Christmas Day Menu



Cream of Butternut and Coriander Soup-Basil Cream - Buttery Croutons (1,2,7)

Smoked Irish Salmon & Cream Cheese Terrine Celeriac Remoulade - Armagh Apple Butter - Caramelized Fig (1,10)

 ${\bf Kilkeel\ Scallops}$ Seared Scallops – Trout Roe – Creamed Leeks & Burren Balsamic Citrus Pearls (1,5,7,14)

Venison Wellington Lisdergan Venison - Pomme Puree - Mushroom and Walnut Soil (1,2,4,7,10)

Boatyard Gin & Pink Champagne Water Ice (14)

Main Course

Fillet of Stone Bass
Fillet of Irish Stone Bass – Roasted Artichoke & Purée – Blackberry & Buckthorn Gel
Fermented Blackberries – Toasted Hazelnuts (1,5,7,11)

Lisdergan Irish Beef Irish Fillet - Beef Bourguignon - Roast Garlic Mash - Red wine Jus (1,7,14)

Lisdergan Free Range Turkey
Free Range Turkey & Ham Roulade - Seasonal Stuffing
Caramelized Onion Puree - Baby Leek - Thyme Jus (2,7,10,14)

Fillet of Irish Thornhill Duck
Pan-fried Duck -Roasted Figs - Fig Butter
Caramelized Parsnip Puree - Orange & Thyme Jus (7,14)

Desserts
Christmas Pudding

Brandy Butter - Cold Home-Made Custard (2,4,7,14)

Cinnamon Bakewell Tart Honeycomb & Cinnamon Ice Cream (2,4,7,10)

Chocolate Delice

Salted Carmel Gel - Pecan Nut Crumb - Vanilla Ice Cream (4,7,10)

Vanilla Panna Cotta Mulled Wine Sorbet (4.7)

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion. All items are subject to availability. Some foods may contain nuts or nut oils.