



CHRISTMAS

at Roe Park Resort

STARTERS

Wild Game Terrine

toasted onion bread and plum chutney

Confit of Slaney Valley Duck Leg

pickled cucumber, spring onion salad, hoi sin dressing

Panko Breaded French Brie Wedge

Cumberland sauce, seasonal leaves

Melon & Pineapple Terrine

refreshing dipping sauce, Draynes Farm mango sorbet

Roe Park Prawn Cocktail

baby gem, fresh water prawns, lemon wedge, marie rose sauce

SOUP

Butternut Squash & Roasted Red Pepper Soup

with sourdough, herb croutons

MAINS

Butter Basted Turkey Breast

stuffing, chipolatas,
cranberry sauce

Roast Leg of Lamb

oven-roasted with garlic,
rosemary, and thyme

Stuffed Loin of Pork

apricot and pancetta stuffing

Prime Sirloin of Beef

Yorkshire Pudding

Grants Honey Mustard

Glazed Gammon

Roasted Nut Loaf

garlic sautéed baby potatoes
and wild mushroom sauce

Fish option available upon request; please ask your server

**All main courses are served with a selection
of chef's vegetables & potatoes**

DESSERTS

Traditional Christmas Pudding

Brandy sauce

Local Dart Mountain

Cheese Board

Ballymaloe relish,
grapes & cheese biscuits

Fresh Fruit Pavlova

raspberry and mango coulis

Bourbon Banoffee Pie

Draynes Farm vanilla
pod ice cream

Raspberry Ripple Cheesecake

Draynes Farm vanilla
pod ice cream

£139 PER ADULT

Aged 3 – 12 years half price | Aged 2 and below free

If you have a food allergy or any special dietary requirements please notify a member of staff before placing your order. Nuts & nut products are used in our kitchens.

★★★★
ROE PARK
Resort

GIVE THE GIFT OF CHOICE

GIFT CARDS REDEEMABLE
THROUGHOUT THE RESORT



ROEPARKRESORT.COM