



# Festive Lunch

## Starters

### (V) SOUP OF THE DAY

Parsley | Homemade Brown Bread |  
M Wh E Ce

### CRISPY HOT & SPICY BUFFALO WINGS

with Blue Cheese Dressing | Ce Wh

### (V) ST TOLAS GOATS CHEESE & BEETROOT SALAD

Toasted Walnuts | Mixed Leaves  
French Dressing N M Mu

## Mains

### TRADITIONAL ROAST STUFFED TURKEY & HAM

Red Wine Gravy | Chefs Potatoes & Vegetables  
Chestnut & Cranberry Stuffing | N Su M Wh

### (V) WILD MUSHROOM VOL-AU-VENT

Wild Mushroom & White Wine Sauce | Truffle Oil  
Chef's Potatoes & Roasted Root Vegetables | M Su Ce

### TRADITIONAL IRISH BEEF IN GUINNESS

Parsnip Crisps | Sweetened Carrots  
Chef's Vegetables & Creamy Mash | M Su

### OVEN ROASTED SALMON

Baby Potatoes w Rosemary & Butter  
Root Vegetables | Tartare Cream Sauce |  
M Su

## Desserts

### FESTIVE DESSERT PLATE

Homemade Apple Pie | Chocolate Fudge Brownie  
| Christmas Pudding | Custard | M N Wh Su

Allergens: Wh Wheat, Ba Barley, Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs |  
F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard | N Nuts | P Peanuts |  
SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide |

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