

Christmas Party Night Menu

5 Spice Glazed Free Range Irish Pork Belly, Wilted Greens, Apple Purée, Micro Leaves,
Orange and Green Peppercorn Jus (6.7.9)

Warm Salad of Local St. Tola Goats Cheese with Toasted Sesame Seeds,
Red Onion Marmalade and Brioche Croutons, Balsamic, Fig & Apple Relish (1.7.10.11)

Connemara Smoked Salmon Risotto with Garlic Kale and Baby Spinach, Fennel Rapeseed Oil,
Rocket & Freshly Grated Parmesan Cheese (4.7)

Butternut Squash, Sweet Potato and Coconut Soup (7.9)



Roast Turkey Crown, Glazed Limerick Ham, Sage and Onion Stuffing, Honey Glazed Carrots,
Fondant Potato, Cranberry & Red Wine Turkey Jus (1.3.7.9)

Pan Seared Supreme of Atlantic Wild Hake, Garlic King Prawns, Wilted Greens, Buttered Fennel
"Pomme Purée", Dill and Lemon Froth (2.4.7)

Roast Striploin of 21 Day Aged Irish Beef, Savoy Cabbage "Etuvee", Buttered Rooster Mash,
Parsnip Purée, Chasseur Sauce (3.7.9)

Provencale Vegetable Tagliatelle with Plum Tomato and Oregano Sauce,
Basil Pesto & Grated Hegarty's Cheddar (1.3.7.9)

Served with Buttered Seasonal Vegetables and Creamy Gratin Potatoes (7.9)



The Inn at Dromoland's Christmas Pudding, JJ Corry Whiskey Anglaise and Crème Chantilly (1.3.7.8)

Warm Apple, Blueberry and Raspberry Crumble, Vanilla Ice-Cream and Custard (1.3.7.8)

Blood Orange and Star Anise Cheesecake, Winter Fruit Compote and Vanilla Spiced Coulis (1.3.6.7)

Callebaut Chocolate Brownie, Candied Nuts, Seasonal Berries and Suzette Sauce (1.3.7.8.11)



Freshly Brewed Robert Roberts House Blend Tea or Summatra Blend Filter Coffee
served with Warm Mince Pies (1.3.6.7.8)

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

*Dishes may include ingredients not listed, so please inform your server if you have allergy concerns.