

# Christmas Party Night Menu

Sweet & Sour Duck and Crunchy Vegetable Spring Roll,  
Hoi Sin BBQ Dipping Sauce, Stir-fried Asian Greens (1.2.3.4.6.7.8.9.10.11.12)

Chicken Caesar Salad with Organic Quinoa, Hass Avocado,  
Crispy Garlic Croutons and Creamy Caesar Dressing (1.3.4.7.8.10)

Liscannor Fishcake and Garlic Prawn Salad,  
Mango & Ginger Remoulade, Dressed Leaves (1.2.3.4.7)

Roast Swede, Carrot and Garden Leek Soup with Chive Crème Fraiche (7.9)



Brined & Roasted Turkey Crown, Glazed Ham, Roast Potato,  
Herby Sausage & Caramelised Onion Stuffing, Cranberry & Red Wine Jus (1.3.7.9.12)

Pan Seared Fillets of Seabass, Wilted Greens, Saffron Risotto,  
Herb Beurre Blanc (2.4.7.12)

Grilled 21 Day Aged Irish Striploin Steak, Buttered "Pomme Puree",  
Green Cabbage "Etuvee", Fondant Potato, Chasseur Sauce (3.7.9.12)

Wild Mushroom, Fennel & Vegetable Risotto, Garlic Kale and Spinach,  
Rocket and Parmesan (7.9.10.12)

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



The Inn at Dromoland's Traditional Christmas Pudding,  
Baileys Custard & Crème Chantilly (1.3.7.8)

Warm Pear & Almond Crumble, Vanilla Ice-Cream  
and JJ Corry Crème Anglaise (1.3.7.8)

New York Style French Vanilla Cheesecake,  
Macaroon, Lemon Curd, Berry Coulis (1.3.6.7)

Chocolate Fondant, Rum & Raisin Ice-Cream,  
Chocolate and Raspberry Sauce (1.3.7.12)



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

**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.