

## Christmas Menu

2 course €50pp | 3 course €60pp



### APPETISERS & SOUP

#### Festive Soup

Lightly Spiced Honey Roasted Parsnip,  
Sweet Potato & Apple Soup with Parmesan Oil 1a, 7, 9, 12

#### Chicken, Wild Mushroom & Bell Pepper Vol au Vent

With Creamy Chicken in Puff Pastry Shell with Tarragon 1a, 3, 6, 7, 9, 11, 12

#### Trio of Seafood

With Prawn Cocktail, Smoked Salmon & Crab Mousse,  
Salad Mescun & Lemon Ginger & Honey Dressing 1a, 3, 7, 9, 10

#### Rainbow Beetroot & Goat Cheese Mousse

Candied Hazelnuts, Organic Greens & Beetroot Dust 1a, 6, 7, 8b, 9, 10, 12

### MAIN COURSE SELECTION

#### Thyme & Rosemary Marinated Braised Beef

Gratin Potato, Red Apple & Onion Marmalade,  
Star Anise Scented Red Wine Jus 1a, 7, 9, 12

#### Turkey Breast, Maple Glazed Ham

Fresh Tarragon & Figs stuffing, Gratin Potato  
Baby Red Currants Maderia Reduction 1a, 7, 9, 12

#### Pan Fried Fillet of Cod

Sauteed Greens, Samphire, Saffron and Lemon Balsamic Glaze,  
Baby Tomatoes, Champagne Thermidor Cream Sauce 1a, 2, 4, 7, 9, 10, 14

#### Edamame & Sweet Green Pea Risotto

Mascarpone Cheese, Grilled Artichoke & Wild Rocket 1a, 7, 9, 12

All Main Course are Served with Honey Roast  
Vegetables & Creamed Potatoes

### DESSERTS

#### Hardiman Assiette Plate

Guinness Dark Chocolate Brownie | Trifle Cake |  
Traditional Christmas Pudding  
Served with Jersey Cream & Amaretto Custard  
1a, 3, 7, 8a, 8c

#### Wild Winter Berry Pavlova

With Raspberry Coulis & Fresh Cream 3, 7, 8a

Freshly Brewed Coffee and Tea

