

MACNEILL'S

A SNUG FULL OF ANTICS

CHRISTMAS MENU

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 Sea Food

with prawn cocktail, smoked salmon & crab mousse,
salad mesclun & lemon ginger & honey dressing **1a, 3, 7, 9, 10**

Rainbow Beetroot & Goat Cheese Mousse

candied hazelnuts, organic greens & beet root dust **1a, 6, 7, 8b, 9, 10, 12**



MAIN COURSE SELECTION

Thyme & Rosemary Marinated Braised Beef

gratinated potatoes, 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 madeira reduction **1a, 7, 9, 12**

Pan Fried Fillet of Cod

sautéed 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 dishes are served with honey roasted winter vegetables, creamed potato



DESSERTS

Hardiman Selection of Dessert Plate

guinness dark chocolate brownie | trifle cake |

traditional christmas pudding

served with jersey cream & amaretti custard

1a, 3, 7, 8a, 8c

Wild Winter Berry Pavlova

with raspberry coulis & fresh cream **3, 7, 8a**

Freshly Brewed Coffee and Tea

1 gluten (1a wheat, 1b rye, 1c barley, 1d oats, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk,
8 nuts (8a almonds, 8b hazelnuts, 8c walnuts, 8d cashews, 8e pecan, 8f brazil, 8g pistacio,
8h macadamia, 8i pinenuts) 9 celery, 10 mustard, 11 sesame,
12 sulphur dioxide, 13 lupin, 14 mollusc