

Christmas Eve Menu

€75 per person

STARTER

Bread and Butter

Today's Fresh Soup

Ask your steward

Smoked Salmon Blinis(1,2,7,10,12)

Dill Cream Fresh, Cucumber, Radish, Capers and Shrimp dressing

Goat's cheese tart (1,7,8,10,12, walnuts)

With red onion marmalade, walnut and honey dressing, rocket salad

Cured Meat & Cheese Board (1,7,8,10, pistachio)

Variety of French cheese, Serrano Ham, Saucisson, , Mortadella, Chorizo
Olives, gherkins & Toasted bread

MAINS

Fillet of Seabass (4,7,)

Crushed baby potato, Garden peas, Steamed brocolis, Roasted Cherry Tomato and
Capers Beurre Blanc Sauce

Cornfed Chicken Supreme (7,12)

Marinated in Garlic and Thyme, Creamy Mash Potato, Crispy Pancetta & Red Wine Sauce

Confit Duck Leg (7,12)

Roasted sweet potatoes puree, Red cabbage, Sautéed kale & Pinot noir Sauce

Pumpkin & Sage Raviolis Veloute (1,6,8,12, Nuts)

Roasted pine nuts and pumpkin seeds, Baby spinach, Dairy-free parmesan

DESSERT

Chocolate Brownie (1,3,7,8)

Raspberry Chantilly & Hot Chocolate Sauce

Baileys Cheesecake (1,3,7)

Blueberry compote and red fruits coulis

10% service charge from the final bill

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES

Allergen Lists: 1-Gluten , 2-Crustaceans , 3-Egg , 4-Fish , 5-Peanuts , 6-Soyabean , 7-Milk,
8-Nuts , 9-Celery , 10-Mustard , 11-Sesame seed , 12-Sulphur Dioxide & Sulphites , 13-Lupin , 14- Molluscus