



STARTERS

Cider and Onion Soup

With cheddar and red onion toast.

Prawn & Smoked Salmon Cocktail

With warm bread.

Stilton and Red Onion Stuffed Mushroom (V)

Served with balsamic glaze

Brie and Cranberry Tart (V)

With pickled salad.



Main Courses

Traditional Christmas Roast

Choose from Buttered Turkey Breast, Roast Beef, Roast Pork Loin with crackling or Maple Glazed Gammon. All served with creamy mashed potato, garlic and herb roast potatoes, seasonal vegetables, roast parsnips, pigs in blankets, sage and onion stuffing, Yorkshire pudding and rich meat gravy.

Spicy Roasted Root Vegetable Casserole (VG)

With herb dumpling, vegetable and pomegranate cous cous.

Seared Salmon Fillet

Served on Asian stir-fry vegetables with sweet chilli soy sticky rice.

Classic Waterford Fish and Chips

With hand cut chips, mushy peas and homemade tartare sauce.

DESSERTS

Christmas Sticky Toffee Pudding

With custard or ice cream.

Very Berry Eton Mess

With white chocolate sauce.

Homemade Zesty Lemon Cheesecake

With cream or ice cream.

Cheese Board

Cheddar, Stilton, and Brie with biscuits, red onion chutney, grapes and apple

Tea, Coffee and Mince Pies



(VG) = Vegan, (V) = Vegetarian

