

# Christmas Day Lunch

## SHOW PLATTER

Platter of Honey Roasted Ham and Pickled Veg.  
Poached Salmon Medallions  
Prawn Cocktails  
Slivers of Irish smoked Salmon  
Chicken and Raisin Terrine  
Peppered Beef and Roast Ham platter  
Wild Atlantic Terrine

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## SALAD SECTION

Roast Beetroot and Nut Salad  
Seafood and coriander Salad  
Pickled Wild Mushroom with ginger and chilli  
Coleslaw with Mint and Yoghurt  
Potato, Onion and grain mustard salad  
Marinated Tomato in a Basil and pine nut dressing

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## HOT SELECTION

Steamed Mussels flavoured with Noilly Prat and Cumin  
Baked Salmon with Herb Crust  
Slow Roasted Turkey and Ham stuffed with a Herb and Bread stuffing  
Tenderloin of Irish Beef, wild mushrooms and thyme  
Braised Rum of Lamb, confit Garlic, marinated black Olives  
Stuffed Mini Peppers, with Olive and Pine Nut Oil

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## MELODY OF VEGETABLES

Braised Red Cabbage with cider and cinnamon  
Buttery Brussels sprouts  
Baby Boiled Potatoes  
Roast Potatoes  
Braised Rice flavoured with curry spices

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## Selection of Breads and Rolls

With Chilli and Basil Oil

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## THE PASTRY CHEF FROM

Poached Pears with Vanilla Pod  
Selection of Gateaux  
Christmas Pudding with Brandy Sauce  
Individual Chocolate and Fruit Mousse  
Fresh Fruit Salad soaked in Kirsch  
Milk Chocolate Slices  
Profiteroles filled with sweet cream

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## FRESHLY BREWED TEA OR COFFEE