

Radisson **BLU**

HOTEL & SPA, LIMERICK

# Party Nights

**A SPECIAL MENU TO CELEBRATE THE FESTIVE SEASON**

Warm Mozzarella, Spinach and Pumpkin Seed Tartlet  
*Mesclun salad, Mustard dressing.*

Roast Beef Tomato and Garlic reduction split  
*with cold pressed olive oil*

Pressed Pheasant and Girolle Terrine,  
*pickled red cabbage and apple, Beetroot reduction*



Roast Turkey and Honey Baked Ham  
*Sage Stuffing, Roast Potato, Cranberry sauce*

Slow Braised Rack of Lamb  
*Forest mushrooms, mint scented jus*

Hot Pot of Beans, baby beetroot & Parsnip  
*topped with Crushed garlic cream*

Seared fillet of Salmon,  
*Wilted Spinach, sauce Dieppoise*



Crunch Caramel and Chocolate Slice,  
*Salted Caramel Ice cream, Chocolate pool*



Freshly Brewed Tea & Coffee  
Warm Mince Pies

**CHRISTMAS COCKTAIL MENU, GIN MENU AND WINE LIST AVAILABLE**

CALL 061 456 200 TO BOOK OR EMAIL [CHRISTMAS.LIMERICK@RADISSONBLU.COM](mailto:CHRISTMAS.LIMERICK@RADISSONBLU.COM)

*All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.  
Please ask your server for more details and specific allergy information on each of our dishes.*