

Christmas Dinner Menu 2011

Duo of Irish salmon

*Wexford smoked salmon with capers, cucumber, pickle & horseradish cream,
rillettes of fresh salmon and caper mayonnaise*

Silver Hill Duck liver paté

Served with red currant reduction, crunch bread and garden leaves

Potted Kilmore Quay crab & shrimps

Served with mixed leaves and melba toast

Caramelised shallot and wild mushroom brushetta

Sautéed wild mushrooms with caramelised shallots on toasted ciabatta

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Roasted parsnip and potato soup

Served with parsley croutons

West Cork seafood chowder

Mussels, shrimp, salmon and smoked cod in a rich creamy broth with saffron aioli

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Champagne fruit sorbet

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Traditional roast breast of Irish turkey and home baked Limerick ham

Served with bread sauce, sautéed brussels sprouts, herb roast potatoes, cranberry compôte and roast jus

Baked fillet of Kilmore Quay turbot

Served with sautéed spinach, saffron potatoes and tarragon & lemon butter

Roasted vegetable and Chulchoill goats cheese tart

Served with basil & pine nut pesto, mixed leaves, and honey mustard dressing

Prime roast rib of Irish 28 day aged beef and Yorkshire pudding

With horseradish cream (served as you like)

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Brasserie Christmas pudding

Brandy Anglaise and vanilla cream

Choice of two pot desserts:

Vanilla panna cotta with raspberry compôte

Rhubarb and strawberry crumble

Death by chocolate pudding

Crème brûlée

Vanilla ice cream

Strawberry ice cream

Chocolate ice cream

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Selection of freshly brewed Bewley's Teas or Coffee served with warm mince pies and whipped cream