

# CHRISTMAS LUNCH MENU

## ❖ STARTERS ❖

**Chicken and Forest  
Mushroom Bouchée**  
Marsala, Shallots and Tarragon  
Allergens: 2, 9, 11A

**Curried Parsnip Soup**  
Croutons and Chilli Butter  
Allergens: 2, 8, 9, 11A, 12

**Roast Butternut Squash  
Salad**  
Kalamata Olives, Crispy Chickpea,  
Coriander and Cumin, Pimento,  
Cherry Tomato, Organic Leaves  
and Sherry Vinegar Dressing  
Allergens: 9, 12

## ❖ MAIN COURSE ❖

**Traditional Roast Turkey and Maple Glazed Roscommon Ham**  
Herb Stuffing, Roasties and Homemade Gravy  
Allergens: 2, 8, 9, 11A

**Grilled Hake Fillet**  
Chive Creme Fraiche Gratinée, Smoked Salmon and  
Tender Stem  
Allergens: 2, 5, 9

**Crisp Confit of Duck Leg**  
Apricot, Rosemary and Walnut Farce, Reducrant and  
Port Wine Jus  
Allergens: 2, 9, 11A

## ❖ DESSERT ❖



**Chocolate Cookie Cheesecake**  
Cranberry and Citrus Compote  
Allergens: 1, 2, 11A

**Apple and Berry Crumble**  
English Custard, Vanilla  
Allergens: 1, 2, 11A

**Warm Christmas Fruit Pudding**  
Rum and Raisin Ice-cream  
Allergens: 1, 2, 9, 11A

## ❖ TEA / COFFEE ❖

## ❖ HOMEMADE MINCE PIES ❖

*Allergens: 1. Egg, 2. Milk, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanut, 7. Sesame, 8. Soy, 9. Sulphur Dioxide, 10. Nuts: 10A. Almond, 10B. Hazelnut, 10C. Walnut, 10D. Cashew, 10E. Pecan, 10F. Brazil, 10G. Pistachio, 10H. Macadamia, 11. Cereals (Containing Gluten): 11A. Wheat, 11B. Rye, 11C. Barley, 11D. Oats, 11E. Spelt, 11F. Kamut, 12. Celery, 13. Mustard, 14. Lupin*  *Vegan*,  *Vegetarian*. We cannot guarantee completely allergen free meals due to possible traces of allergens in the working environment and supplied ingredients. Please advise our staff if you have an intolerance or an allergy to a specific type of ingredient.