

Christmas Menu

Starters

Fitzpatrick's Seafood Chowder

Selection of fresh local fish cooked in fish stock & finished with cream and a pastry top

Chicken Liver Parfait

Individual Fitzpatrick's wheaten, apple and red grape chutney with dressed lambs leaf

Baked Mussel & Prawn Pil Pil

Servied with crusty sour dough with spiced tomato oil

Wicklow Blue Brie Cheese

With poached pear, candied walnut, wild rocket & white balsamic dressing

Pan Fried Breast of Quail

Served with Shallot and thyme puree, honey glazed baby vegetables, quail scotch egg and jus

Crispy Garlic Mushrooms

Served with Tossed salad & garlic mayonnaise

Main Courses

Char Grilled 10oz Sirloin Steak

With sauté button mushrooms, crispy onion rings, pepper sauce and hand cut chips

Baked Salmon Wellington

In puff pastry, baby spinach, wild mushroom duxelle, prawn mousse with vermouth cream

Roast Turkey and Ham

Served with sage and onion stuffing, roast turkey gravy, chipolatas and homemade cranberry sauce

Pan Fried Cod

With sweet potato rosti, shrimp, roast red pepper, lemon and chive butter, chilli and garlic, young broccoli and crispy Cray fish

Roast Rump of Lamb

Mini Shepherd's pie, celeriac puree, baby turnip, fresh peas and minted lamb jus

Stuffed Chicken Supreme

Served with Kelly's white pudding, Lardons, creamed cauliflower, potato, shallot terrine with roast chicken jus

All served with vegetables and potatoes

Choice of Dessert

Tea/Coffee

Price Per Person €34.95