

GLS MULLED WINE ON ARRIVAL

TO START

ROAST SWEET POTATO AND WINTER VEGETABLE SOUP

HERB CRÈME FRAICHE (2,12)

CAJUN 'SESAME AND WASABI' CHICKEN CEASAR SALAD

COS, CAESAR DRESSING, CRISPY BACON, CIABATTA CROUTONS, (1,2,7,11 WHEAT,13)

VEGETABLE SPRING ROLLS

CARDAMOM AND ORANGE GEL, CASHEW NOODLE SALAD (1,7,9,10,11 WHEAT)

KILMORE QUAY SMOKED SALMON

FRENCH CAPERS, MARINATED RED ONION, BANNOW LEAVES, LEMON AND HONEY DRESSING (5,9,14)

MAINS

ROAST WEXFORD TURKEY CROWN

MAPLE GLAZED HAM, FESTIVE STUFFING, ROSEMARY ROAST POTATOES, PAN ROAST JUS (2,9,12,13)

5 HOUR SLOW COOKED BEEF FEATHERBLADE

MELTING LEEKS, SHITAKE MUSHROOMS, THYME JUS (2,9,11 WHEAT,12)

MARINATED SEABASS FILLETS

BUTTERED YOUNG GREENS, PROSECCO BEURRE BLANC, PICKLED LEMON SALSA (2,5,9,12)

CAULIFLOWER STEAK (VE)

BABY VEGETABLES, PIRI PIRI AIOLI, PICKLE SALAD (9)

DESSERTS

RAVENPORT FESTIVE DESSERT ASSIETTE

WINTER BERRY CHEESECAKE, CHRISTMAS PUDDING TRUFFLE, SWEET CRUMBED VANILLA POD ICE CREAM, SAND CRUMB, LEMON CURD AND RASPBERRY MERINGUE **(1,2,11 WHEAT)**

TEA/COFFEE €45PP

Allergen Index

1. Eggs, 2. Dairy, 3. Crustaceans, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 11. Gluten (Wheat, Semolina, Wholemeal, Bran, Rye), 12. Celery, 13. Mustard, 14. Lupin (Barley, Oats) Whilst we make every effort to ensure the accuracy & comprehensiveness of our allergen information, all 14 allergens are used in the Kitchen

