



RAVENPORT
RESORT
CHRISTMAS LUNCH MENU

TO START

ROAST SWEET POTATO AND WINTER VEGETABLE SOUP

HERB CRÈME FRAICHE (2,12)

CEASAR SALAD (V)

COS, CAESAR DRESSING, CIABATTA CROUTONS, PARMESAN (1,2,9,11 WHEAT,13)

VOL AU VENT

CHICKEN, SMOKY BACON, FOREST MUSHROOMS, TARRAGON, CREAM,
PUFF PASTRY CASE (1,2,9,11 WHEAT)

KILMORE QUAY FISH CAKE

CIABATTA BREADCRUMB, PEA SHOOT SALAD, CANDIED LEMON, BITTER LIME AIOLI
(1,2,5,9,13,GF)

MAINS

ROAST WEXFORD TURKEY CROWN

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

DUNCAN'S FARM BEEF FEATHERBLADE

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

ROASTED HAKE FILLET

SEAFOOD MOUSSE, BUTTERED YOUNG GREENS, PROSECCO BEURRE BLANC, PICKLED
LEMON SALSA, HERB CRUST (1,2,5,9,11 WHEAT,12)

COUS COUS AND COCONUT CASSOULET

PICKLED FENNEL SALAD, GRANNY SMITH HOMEMADE CHUTNEY, POPPADOM
(2,6,8,11 WHEAT,12)

DESSERTS

RAVENPORT FESTIVE DESSERT ASSIETTE

WINTER BERRY CHEESECAKE, CHRISTMAS PUDDING TRUFFLE, SWEET CRUMBED
VANILLA POD ICE CREAM, SAND CRUMB (1,2,11)

TEA/COFFEE

2 Course €28pp, 3 Course €36pp

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*

