

# The Christmas Menu



€80 PER PERSON

Create your three-course sit-down menu by choosing two starters (one soup and one salad), three mains, and one dessert, with guests ordering at your event. Tea and filtered coffee are complimentary with your chosen dessert.

## STARTERS

Celeriac & potato soup, brown butter, hazelnut & truffle pesto VG | GF

Roasted carrot & pumpkin soup, marscapone, crispy sage V | GF

Winter salad, kale, quinoa, butternut squash, pomegranate, pumpkin seeds, goat's cheese, grilled chicken VGO | GF

Blood orange, burrata, radicchio, cinnamon-cashew salad, mulled wine glaze V | GF

## MAINS

**All mains are served with green beans and mashed potato with butter and chives. Sharing side dishes are additional.**

Roasted turkey & maple-glazed ham, chestnut stuffing, cranberry jam, jus GFO

Pomegranate-glazed roast salmon, pickled red onion, fresh dill, herb aioli GF

Nut roast, mashed potato, mushrooms, kale, apple & beetroot salad, vegan gravy VG

## DESSERTS

Trifle, cream, custard, amaretti biscuit, sherry & plum

Cranberry & white chocolate cheesecake, ginger crumb, caramelised white chocolate, cranberry compote V | GFO

## SHARING SIDE DISHES

€20 per bowl per table

Braised red cabbage, goat's cheese, fresh herbs VGO | GF

Brussel sprouts, pomegranate, pistachios, bacon, pomegranate molasses VGO | GF

Cheesy cauliflower casserole, gruyère, crispy panko crumb V | GFO

Maple-roasted carrots, tahini yogurt, pistachios, pomegranate VG | GF