



PLAYWRIGHT CHRISTMAS MENU

Starter

Warm Seafood Gratin (2,5,6,7,10,12,13)

Crab, Salmon & Atlantic Prawns, Cod & Mussels, Tomato Concasse, Served in a Basil Cream Sauce, Glazed with Parmesan Cheese

Roast Honey Duck Breast (2,3,7,8,10,12)

Served with Tomato Risotto, Plum Sauce with Ginger & Grilled Sundried Tomato Focaccia

Smoked Chicken Vol Au Vent (2,3,7,8,10,12,14)

Smoked Chicken Pieces in a Herb Vermouth Cream Sauce, Served with Rocket Leaves & a Honey Balsamic Dijon Mustard Dressing

Freshly Made Soup of the Day (2,8,10)

Served with Herb Croutons & Crème Fraiche

Main Course

Roast Turkey Crown & Honey Baked Ham (2,7,8,10,12)

Served with Roast Herb Potatoes, Savoury Stuffing & Shallot Marsala Jus De Roti, With Homemade Cranberry Sauce

Grilled Fillet of Sea Bass (2,5,6,10,12,13)

Served with Pan Fried Atlantic Pink Prawns, Lemon Saffron White Wine Cream Sauce, Served on a Bed of Sweet Potato Basil Mash

Roast Prime Angus Rib of Beef (2,7,8,10,12)

Served with Pancetta Potatoes, Pan Fried Wild Mushrooms & a Thyme Shallot Red Wine Sauce

Noisettes of Lamb (2,7,10,12)

Saute Tender Pieces of Lamb Loin with a Shallot Garlic Redcurrant Jus de Roti, Lyonnaise Potatoes

Ravioloni Spinach Ricotta Pasta (2,4,7,8,10,12,14)

Served in a Basil Marinara Sauce, Grilled Garlic Focaccia with Grana Padano

Served with Chef's Choice of Seasonal Vegetables & Potatoes

Desserts

Traditional Warm Christmas Pudding (2,3,4,7,8,12)

Served with a Brandy Custard Sauce & Vanilla Ice Cream

Warm Apple & Forest Berry Crumble (2,3,4,7,8,9,12)

Served with Custard Sauce, Chantilly Cream, Strawberry Ice Cream & Crème Anglaise

White Chocolate Mousse & Hazelnut Chocolate Sponge (2,3,4,7,8,9,12)

Served with Melba Sauce & Crème Anglaise

Freshly Brewed Tea/Coffee

€49.50

Beef & Lamb Guaranteed Irish Produce

Allergens: 1. Peanuts 4. Eggs 7. Soya 10. Celery 13. Fish
2. Milk 5. Crustacean 8. Gluten 11. Lupin 14. Mustard
3. Nuts 6. Mollusc 9. Sesame Seeds 12. Sulphites