

Christmas Menu

*Complimentary
Mulled Wine
on arrival*

STARTER

Butternut Squash Soup

With a Hint of Chilli & Homemade Brown Bread (3,4)

Creamy Chicken & Mushroom Vol au Vont

with a Balsamic & Pesto Dressing

Prawn Cocktail (3,5,6,7,12,13,14)

Bruchetta Meraviglia

Marinated Wine Tomato, Olive Oil and Basil, Hint of Garlic, Toasted Sourdough Bread. (2,4,7)

MAIN COURSE

Roast Beef

With Creamy Mash, Roast Potatoes, Yorkshire Pudding, Roast Seasonal Vegetables and Gravy

Turkey & Ham

With Creamy Mash, Roast Potatoes, Roast Seasonal Vegetables, with Gravy and Cranberry Sauce

Baked Sea Trout

With Long Stem Broccoli & Green Beans on a Bed of Creamy Mash with Caper, Lemon & White Wine Sauce. (8,4)

Steak – 8oz Sirloin Steak on a Stone

Served with Sautéed Mushrooms and Onion, Pepper Sauce and Fries

Roast Vegetable Tart

*with caramelised Onion, roast root Vegetables, toasted Sunflower Seeds, and a light Basil Goats' Cheese Mousse
(Vegan option available with Vegan soft Cheese Mousse)*

All dishes served with Honey Roast Seasonal Vegetables, Mash Potatoes & Croquettes. (1,7)

DESSERT

White Chocolate and Baileys Crème Burle

Fresh Fruit and Strawberry Pavlova

served with Vanilla Ice Cream and fresh Cream

Apple Crumble Tartlet

Vanilla Ice Cream and fresh Cream

Sticky Toffee Pudding

with homemade Butterscotch sauce and Ice Cream

Tiramisu Cheesecake

with fresh Cream

Tea or Coffee

with Mince Pies (1,3,4)

Price €42

Steak Supplement €8.00

The Auld
Shebeen

