



# FESTIVE 3 COURSE MENU

## STARTER

### **Homemade Soup of the Day**

Served with Wheaten Bread

### **Irish Goats Cheese and Caramelized Onion Vol Au Vent**

Mixed Leaves Salad, Balsamic Reduction and Basil Pesto

### **Classic Prawn Cocktail**

Marie-rose Sauce, Baby Gem and Garlic Toast

## MAIN

### **Traditional Turkey and Ham**

Served with Creamy Mash, Onion and Sage Stuffing, Tender Steamed Broccoli, Mixed Seasonal Vegetables, Brussel Sprouts Cooked with Smokey Bacon, Rosemary and Duck Fat Roast Potatoes and Rich Homemade Gravy.

### **Peppered Roast Sirloin of Beef**

Homemade Yorkshire Pudding served with Creamy Mash, Mixed Seasonal Vegetables, Brussel Sprouts Cooked with Smokey Bacon, Rosemary and Duck Fat Roast Potatoes and Rich Homemade Gravy.

### **Grilled Salmon Fillet**

On a bed of Potato Rosti, Spinach, Grilled Chorizo, Grilled Asparagus, Prosecco Dill Sauce

### **Vegetarian Pasta**

Penne Arabiata, Roasted Vegetables, Tomato, Basil & Chilli Sauce served with Garlic Bread. (V)

## DESSERT

### **Warehouse Festive Dessert Platter**

Trio of Desserts Served with Crème Anglaise

### **Irish Cheese Platter**

Crackers, Chutney and Mixed Grapes

**€37.50**  
per person

