



Jenny Watts

EST 1780

Christmas Dinner 2024

3 courses £35

STARTERS

VEGETABLE SOUP ^V

Homemade wheaten bread.

DEEP FRIED BRIE ^V

With plum and apple chutney.

CLASSIC PRAWN COCKTAIL

With homemade wheaten.

CHICKEN AND STILTON TERRINE

Served with a pear and toasted walnut salad.

CLASSIC GREEK SALAD ^V

Crisp lettuce, tomato, cucumber, black olive, red onion, feta, lemon, and olive oil.

MELON ROSE ^V

Served with sorbet.

MAINS

TRADITIONAL ROAST STUFFED TURKEY AND HAM

Chipolata and cranberry sauce.

SLOW ROAST EYE OF SILVERSIDE

Served with Yorkshire pudding.

GRILLED SEABASS

Sauté potato, chorizo, spinach, and prawns.

CRISPY GOATS CHEESE BON BONS ^V

Roast stuffed pepper with savoury cous-cous, beetroot and toasted walnuts.

FRIED FILLET OF COD

Mushy peas, fresh chunky chips, tartar sauce.

GRILLED MEDALLIONS OF PORK FILLET

With champ, mushroom and wholegrain mustard cream, stem broccoli.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce.

PAVLOVA

Served with fresh fruit.

LEMON AND LIME POSSET

Served with shortbread.

APPLE CRUMBLE

Served with custard.

IRISH CHEESE BOARD

Cashel blue, Irish brie, celery, grapes, biscuits.

ALLERGENS | Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

GA | GA denotes gluten alternative dishes.

V | V denotes vegetarian dishes.

VN | VN denotes vegan dishes.

A DISCRETIONARY SERVICE CHARGE FOR PARTIES OF 8 OR MORE WILL BE ADDED TO OUR BILL.