

## Slow Cooked Top Rib of Prime Irish Beef

Slow Cooked Prime Irish Beef, Yorkshire Pudding and a Red Wine Gravy (1,2,3,5,13)

## Roast Crown of Turkey and Baked Ham

Roast Crown of Turkey with Baked Ham, Sage and Thyme Stuffing, Homemade Cranberry Sauce and Roast Gravy (1,2,3,5,13)

## Pan Seared Fillet of Hake

Pan Seared Fillet of Hake with a Cajun Spice, Buttered Leek, Served with a Garlic & Prawn Cream Sauce (2,4,10,11,13)

## **Duck Leg Confit**

Duck Leg Confit on a Bed of Champ and Caramelised Orange and Redcurrant Gravy (2,5,13)

#### Wild Mushroom Risotto

Wild Mushroom Risotto with Parmesan Shavings and Asparagus (2,4,13)

## Tuscan Supreme of Chicken

Supreme of Chicken with a Creamy Cherry Tomato Pesto and Parmesan Sauce, on a Bed on Tagliatelle (1w,2,3,4,8,13)

Served with a Selection of Seasonal Vegetables, Creamed, Roast & Gratin Potato



# Warm Christmas Pudding

Warm Christmas Pudding with Brandy Custard and Fresh Cream (1w,2,3,8,13)

#### Homemade Chocolate and Peanut Butter Brownie

Homemade Chocolate and Peanut Butter Brownie, Served with Salted Caramel Brownie (2,3,7, Peanut)

## Apple and Winter Berry Crumble

Apple and Winter Berry Crumble with Homemade Custard and Vanilla Ice Cream (1w,2,3,13,8, Hazelnut)

### Ard Rí House Sherry Trifle

Raspberry and Blueberry with Layers of Genoese Sponge, Topped with Homemade Custard (1w,2,3,13)

2 Courses 435.00 per person

3 Courses €40.00 per person

1 Wheat/Gluten 2 - Milk 3 Fggs 4 - Celery 5 Soya 6 - Mustard 7 - Peanuts Nuts 9 Sesame Seeds 10 - Pish 11 - Grustaceans 12 Molluscs 13 - Sulphites 14 - Lupin