

THE GALLERY SUITE

FESTIVE PRIVATE DINING MENU

STARTERS

BARLEY & ROOT VEGETABLE SOUP

(1A, 4)

SMOKED GIN CURED SALMON

Horseradish Cream, Chervil (1A, 4, 8, 13)

WILD MUSHROOMS RAGOUT

Prosciutto Ham, Hen's Egg, Parmesan (1A, 4, 7, 12, 13)

ROASTED BEETROOT SALAD

Pumpkin Seeds, Cashew Cheese, Olive Oil, Lemon (3C, 12, 9)

SPICED BEEF CARPACCIO

Brussel Sprout Salad, Mustard Dressing, Black Butter, Smoked Cheddar

(4, 12, 13)

PALATE CLEANSER

(13)

MAINS

PISTACHIO & LEMON CRUSTED SALMON

Roasted Root Vegetables, Mustard Velouté (3F, 4, 6, 8, 12, 13)

SLOW ROASTED TURKEY BREAST

Onion Sourdough Bacon Turkey Roulade, Roasted Root Vegetables, Pommes Fondant, Cranberry Jus (1A, 4, 7, 12, 13)

MUSTARD & THYME ROAST BEEF SIRLOIN

Pommes Fondant, Roasted Root Vegetables, Red Wine Thyme Jus (4, 9, 12, 13)

SQUASH RISOTTO

Parmesan (4, 13)

All Main Courses are served with Bacon Brussel Sprouts & Roasted Baby Potatoes (4)

DESSERT

CHRISTMAS PUDDING Brandy Anglaise (1A, 3B, 3C, 3H, 4, 13)

PASSIONFRUIT & RASPBERRY CHEESECAKE Sorbet (1A, 4, 13)

CHOCOLATE TART Minted Berries, Whipped Cream (1A, 4, 7, 13)

SELECTION OF IRISH GELATO Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13)

FRESHLY BREWED TEA OR COFFEE

with a selection of Festive Petit Fours

(4, 3A, 13)

