

THE GALLERY SUITE

FESTIVE PRIVATE DINING MENU



HOMEMADE BREAD & BUTTER

(1a, 4, 7)

SPICED SWEET POTATO SOUP

Crème Fraîche, Garlic Croutons (1a, 4, 7, 13)

GOAT'S CHEESE, CRANBERRY & WALNUT TART

Mixed Leaf Salad (1a, 4, 7, 13, 3h)

CHICKEN LIVER PARFAIT

Heritage Roasted Grains, Brioche (1d, 1a, 7, 3f, 4, 9, 10, 12, 13)

MULLED WINE CURED SALMON

Trout Roe, Lime Cream Cheese (4, 8, 13)

PALATE CLEANSER

WILD MUSHROOM RISOTTO

Parmesan, Truffle Oil (1A, 2, 10, 4, 11, 13, 4)

HERB CRUSTED SALMON

Crispy Brussels Sprouts, Pine Nuts & Beurre Blanc (1A, 4, 7, 8, 13)

ROASTED TURKEY & HAM

Savoury Stuffing, Port Jus, Cranberry Sauce, Roast Potato (1A, 4, 7, 12, 13)

DAUBE OF VENISON

Quince, Chestnut, Fondant Potato (4, 9, 13)

WARM CHOCOLATE FUDGE CAKE

Achill Sea Salt (1A, 4, 7)

CRÈME CARAMEL

Pistachio Biscotti (1A, 3F, 4, 7)

MONTENOTTE CHRISTMAS PUDDING

Brandy Anglaise (1A, 3A, 4, 7, 13)

STICKY TOFFEE PUDDING

Muldoons' Caramel Sauce (1A, 4, 7, 13)

TEA, COFFEE & MINCE PIES

(1A, 4, 7, 13)