

# Christmas Eve Celebration Buffet Dinner

## Starters

*An array of crisp salads and antipasti, vegetables sott'olio, cured meat, smoked fish and seafood & shellfish platters, accompanied by herb infused oils and dressings*

\*\*\*\*\*

## Soup

*A blend of French cheese and broccoli (V)*

\*\*\*\*\*

## Pasta

*Cottage cheese ravioli layered with aubergines, basil leaves and tomato sauce, topped with bechamel sauce (V)*

*Farfalle tossed in prawn bisque sauce, garnished with flaked smoked salmon and caviar*

\*\*\*\*\*

## Far East Corner

*An array of traditional Far Eastern delights*

\*\*\*\*\*

## From the Carvery

*Roast leg of lamb 'Gremolata' with mint sauce and roasting jus*

\*\*\*\*\*

## Main Course

*Dentex supreme served on classic ratatouille, drizzled with lemon and garlic infused oil*

*Grilled beef mignons served with cremini mushrooms, sour cream and pickles*

*Chicken ballotine stuffed with feta cheese and spinach served on red pepper coulis, garnished with toasted nuts*

\*\*\*\*\*

## Side Dishes

*Medley of butter glazed vegetables • Cauliflower Mornay • Lyonnaise potatoes*

\*\*\*\*\*

## Dessert Table

*An array of home-made pastries, specially prepared for the occasion*

*A selection of local and continental cheeses accompanied by water biscuits and crackers*

\*\*\*\*\*

*Coffee & mince pies*

**€49.50 per person**

*includes free-flowing wine, water, beer, soft drinks, juices and coffee*

**Children under 12 – half price**

Please note that some dishes on this menu may contain nuts, dairy or gluten. Please ask your waiter/waitress for more details.