

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.