

CHRISTMAS DINNER MENU

STARTERS

**Freshly prepared Soup
of the Moment** (Ce, Su) **GF**

**Black Pudding & Pulled Pork
Croquette** (C, Mu, C, Su, M)
Apple Sauce

Smoked Salmon & Prawn Salad (Mu, E, Ce, F)
Marie Rose Sauce & Mixed Leaves

Country Style Pork Terrine (Su, C, E, Ce, Mu, N)
Caramelised Onion Marmalade, Cumberland Sauce

Feta Cheese Salad (M, Mu, N)
Candied Walnuts & Mango Mixed Leaves,
House Dressing



MAINS

Braised Beef Short Rib (C, M, Su)
Gratin Potato, Brandy & Pink Peppercorn Sauce

Half Roast Crispy Duck (So, C, Se)
Stir Fried Vegetables, Teriyaki & Ginger Sauce

Roast Stuffed Turkey & Ham (C, Su, Ce, So, M)
Champ, Red Wine Jus

Baked Fillet Of Salmon (F, Ce, Su, M)
Sautéed Prawns, Pea & Chorizo Cream

Lentil & Spinach Dahl (Ce, M) **GF V**
Sweet Potato, Cauli, Spinach, Basmati Rice
Vegan Yoghurt



DESSERT

Warm Chocolate Fondant (E, M, So, N, C)
Vanilla Ice Cream

**White Chocolate &
Caramel Mousse** (E, M, So, N, C)
Fresh Cream

**Warm Traditional Christmas
Pudding** (Su, E, M, C, N)
Brandy Custard

Chocolate Coconut Tart (N, So)
Mixed Berry Compote

Trio of Miniature Desserts (C, E, Su, M, N)
Mint Anglaise



To book, please call +353 98 25027 or email info@wyatthotel.com