

*Christmas
Party Menu
Between 23rd
and 26th
December*



Starters:

Chicken Liver Pate €8.95

(chicken livers, with well balanced seasoning)

Pigs in Blanket €9.15

(sausages, wrapped in bacon)

Mains

Roast Turkey with
Yorkshire Pudding €16.95

(Roast turkey, well done with bacon, brussel sprouts, potatoes, seasoned with fresh thyme and pepper)

Brined Roast Turkey €15.95

(Up to 18 hours brined turkey, roasted to desired taste)

Sauce

- Gravy simple
- cranberry sauce
- Crispy onion





Sides All €5.00

Chunky Roast Potatoes

Christmas spiced Red Cabbage

Dessert

Classic Christmas pudding €4.95

Christmas Trifles €4.95

Drinks (Per Glass)

Easy mulled wine €8.15

(maple syrup, wine, brandy, fresh oranges, whole cloves)

Non-alcoholic mulled wine €5.95

(maple syrup, fresh oranges, whole cloves)

Raspberry champagne cocktail €5.95

(frozen mixed raspberries and blackberries, sugar, lemon juice, champagne, garnish with fresh raspberries)

(Festive greetings with a chance to get a complimentary drink of the day, per table with us as we join in the Christmas Cheer!)

References

References

- Images: Aobe Stock, 2022. *Christmas Dinner Background*. [Online]
Available at: <https://stock.adobe.com/uk/search/images?k=christmas%20dinner%20background>
- Ingredients for dishes included in the menu: British Study Centres , 2014. *Top 10 British Christmas Foods*. [Online]
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- Importance of culture in curating a menu: Kim, S., Choe, J. & Lee, A., 2016. Efforts to globalize a national food: Market segmentation by reasons for ethnic food preferences. *International Journal of Contemporary Hospitality Management.*, 28(10), pp. 1-49.
- Importance of labeling in a menu: Rincón-Gallardo Patiño, S. et al., 2020. Effects of menu labeling policies on transnational restaurant chains to promote a healthy diet: A scoping review to inform policy and research.. *Nutrients*, 12(6), p. 1544.