



Christmas Dinner Menu @ The Old House Restaurant

Starters

Soup of the Evening (7,9,12)

Oak Smoked Salmon, Seasonal Salad, Lime Vinaigrette,
Horseradish Crème, Brown Bread Crouton (1,3,4,6,7,8,9,10,11)

Pickled Pear, Pomegranate and Roast Beetroot Salad, Toasted Walnuts,
Roast Hazelnut Vinaigrette (Vegan 8)

Doherty's Black Pudding, Soft Poached Egg, Smoked Crispy Streaky Bacon,
Sautéed Potato, Hollandaise Sauce, Young Herbs (1,3,7,9,10)

Wild Mushroom, Chicken and Leek Ragout in a Puff Pastry Basket, Herb Salad
(1,3,7)

Crispy Filo Duck Spring Roll, Chilli and Orange Jam, Asian Slaw (1,3)

Main Courses

Pan Roast Chicken Supreme, Dauphinoise Potato, Roast Carrot Puree,
Black Forest Ham and Velouté Sauce (1,7,9,10)

Westmeath 10oz Sirloin Steak, Caramelised Onions, Peppercorn Crème Sauce
(7,9,10) *€7 SUPPLEMENT APPLIES TO RESIDENTS' DINNER PACKAGES ONLY

Slow Cooked Beef Cheeks, Apple and Parsnip Puree,
Braised Red Cabbage, Braising Liquid (7,9)

Pan Seared Fillet of Sea Bass, Roast Red Pepper Sauce, Samphire,
Tomato & Kalamata Olive Salsa (4)

Pan Roast Venison Steak, Jerusalem Artichoke Puree,
Sautéed Wild Mushrooms, Red Wine Jus
(7,9) *€7 SUPPLEMENT APPLIES TO RESIDENTS' DINNER PACKAGES ONLY

Butternut Squash Risotto, Aged Parmesan Cheese, Toasted Pumpkin Seeds,
E.V. Olive Oil (7,8)

All main dishes served with vegetables and potatoes
7,9,12

Dessert

Mini Assiette of Chefs Desserts

Strawberry Cheesecake, Profiterole with Chantilly Cream and Hazelnut Ganache,
Lemon Flavoured Macaroon, White Chocolate and Raspberry Ice Cream, Strawberry Coulis
(1,3,5,6,7,8)

€39.50

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery
10=mustard 11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs