

# Christmas

## MENU 2023



### STARTERS

#### Homemade Soup of the Day

Served with a crusty bread roll (G, MK, CY)

#### Chicken & Mushroom Vol Au Vent

Topped with parmesan & served with salad (G1, E, MK, MD)

#### Golden Fried Breaded Brie Wedge

Served with a roasted pepper jam (G1, E, MK, MD)

#### Panko King Prawns

Served with dressed salad & a chilli, garlic & lime mayo (G, C, E, F, MK, MD)

### MAIN DISHES

#### Roast Turkey & Glazed Ham

With a herb stuffing and a roast gravy (G, S, MK, CY)

#### Roast Irish Beef

With a thyme gravy (MK)

#### Baked Fillet of Cod

Topped with a cheesy herd crust, roasted baby tomatoes & a pesto cream sauce (G1, F, MK, SS)

#### Lentil & Nut Roast

Served with a balsamic and onion gravy (G, E, MK, MD)

#### Chargrilled Chicken Fillet Melter

Topped with a smoked bacon, cheddar cheese, crispy onions served with a creamy pepper sauce (G, MK, SS)

\*ALL SERVED WITH MASH, VEGETABLES, CHIPS & GARLIC POTATOES (G, MK, SS)

### DESSERT PLATTER

Warm plum pudding with a brandy custard, chocolate profiteroles, strawberry meringue & a mini "99" (G, E, S, MK, N, SS)

### TEA/ COFFEE

\*Gluten Free & Dairy Free options available\*

**Backstage**  
BAR & GRILL



4 Course Dinner – €29.95

Lunch – €24.95 (served 12–3pm)

#### Dietary Information

Allergens– G: cereal containing Gluten, C: Crustaceans, E: Eggs, F: Fish, P: Peanuts, S: Soybeans, MK: Milk, N: Nuts, CY: Celery, MD: Mustard, SE: Sesame, SS: Sulphates, L: Lupin, M: Molluscs.

We cannot guarantee for all items to be 100% free of all allergens.