
THE FLEET

Festive Dinner Menu 2021

2 Courses 39.95 per person

3 Courses 49.95 per person

To Start

Roast Butternut Squash Soup, lightly spiced and finished with toasted seeds, lime crème fraîche 7,11

Pear & Beet Salad, roast beet with pear, whipped goat's cheese, rocket leaves, candied walnuts and balsamic glaze. 7,8(walnuts)

Braised Lamb Croquette pulled lamb shoulder croquette, parsnip puree, pickled red onion, 1,7

Ballycotton Salmon, beetroot and gin cured salmon with fennel & citrus salad, and soda crumb. 1,4

Main Course

Traditional Turkey & Ham, served with sage and onion stuffing, mash, carrot puree, honey roasted sprouts with bacon, roast potatoes, and a cranberry jus. 1,7,12

Confit Duck Leg, duck filo roll, sweet potato fondant, braised red cabbage, sherry jus. 1,7

Fillet of Galway Salmon, crushed baby potato, pea puree, lemon hollandaise, buttered greens and crispy leak. 4,7

Wild Mushroom & Truffle Risotto with charred shallots, crispy sweet potato and finished with a parmesan crisp(v). 7

10oz Aged Hereford Rib-Eye, roast cherry tomatoes, portobello mushroom, olive oil mash and brandy peppercorn sauce. 7 ***

DESSERTS

Chocolate Yule Log, hazelnut praline crumb, chocolate sauce and vanilla ice-cream. 1,3,7,8 (Hazelnut)

Christmas Pudding, mulled wine berry compote, crème anglaise. 1,3,7,8(Walnut)

Lemon Tart, served with blackcurrant sorbet. 1,3,7

Selection of Irish Cheeses, Slow Roast Plum Chutney, Sheridan Cheese Biscuits. 1(W),7

Selection of Premium Tea and Coffee, served with Mince Pies

*** denotes €9 supplement

Minimum Numbers 10 persons

Allergens

1 GLUTEN 2 CRUSTACEANS 3 EGGS 4 FISH 5 PEANUTS 6 COYA BEANS 7 MILK 8 NUTS 9 CEALERY
10 MUSTARD 11 SESAME 12 SULPHUR DIOXIDE 13 LUPIN 14 MOLLUSC