

THE VILLA

Christmas Day

25th December 2016

AMUSE BOUCHE

Salmon Gravadlax, Beetroot Puree

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FIRST COURSE

Saffron, Potato & Truffle Soup

local prawns, herb oil

OR

Roast Beef Carpaccio

mustard honey dressing, potato confit,
pickled carrots, berry coulis

OR

Prawn & Scallop Ravioli

caviar, foie gras sauce

OR

Goats Cheese Salad (v)

'Fromage de Chevre', beetroot carpaccio,
apple batons, lamb's lettuce

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PALATE CLEANSER

Cranberry Prosecco Refresher

MAIN COURSE

Villa Style Turkey

roasted breast, slow cooked leg roulade,
sage & onion stuffing, brussel sprouts & cranberry gravy

OR

Fillet of Beef

glazed root vegetables, wilted spinach,
sautéed wild mushrooms, truffled mash, thyme jus

OR

Feast of Fish

scallop, prawn, lobster,
brandade pepper, oyster, meagre

OR

Broccoli Soufflé (v)

roquefort salad

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DESSERT

Christmas Pudding

served warm with a brandy sauce

OR

Christmas Log

cinnamon ice cream

€65
per person

Children's Menu also available @ €15.00)