

The Greenery

CHRISTMAS DINNER MENU 2017

Starters

Kataifi Prawn cocktail

Cod croquettes, cucumber, avocado & lemon aioli

Maple roasted Pumpkin soup w/ Sage & nutty bread

Beetroot & Blue falls soft Goats cheese tarte Tatin, glazed Onion & golden Raisins

Buffalo Wings w/ Celery & blue Cheese

Hendricks Gin & Tonic sorbet

Mains

Supreme of corn-fed Chicken, crispy Pancetta, Brussel sprouts, fondant Potato & Cranberry & masala jus & sage stuffing

Grilled Seabass w/ jersey royal potatoes, asparagus, carrot & star anise puree, samphire & caper salsa

Herb crust of Wicklow Lamb rump, braised haricot beans, goose fat roast potatoes & sweet peas

Roast squash & wild Mushroom wellington w/ kale potatoes, baby Spinach & green beans

Black Treacle cured Beef w/ shallot puree, Watercress, champ potato & sweet glazed carrots

Desserts

Salted caramel Crème brulee w/ Coffee & Cardamom short bread

Apple crème caramel w/ port wine marinated blackberries

Christmas pudding sundae

Chocolate pot winter Berry compote, Mascarpone & Bailey's mousse

Bread & butter pudding w/ brandy crème Anglaise Vanilla ice cream

"Now taking bookings for groups up to 90 persons"