



## *Christmas Party Menu*

### *Sample menu*

*Three Course €49.95*

*Still and Sparkling Water*

#### *Starters*

*Roasted Vine Tomato Soup (v)*

Served with a celery stick and cream cheese on rustic baguette

*Millstone's Irish Seafood Chowder*

With stout brown bread

*Irish Smoked Salmon Parcel*

Chilled atlantic prawns & crayfish covered in marie rose and brandy sauce, wrapped

In Irish smoked salmon, finished with a twist of lemon

*Trio of Pesto Bread (v)(n)*

Semi dried tomatoes, mozzarella, roast garlic, basil pesto and parmesan

*Duo of Duck*

Warm sliced duck breast, confit of duck wing, served with crispy baguette,

Finished with a port and mixed berry reduction

*Stuffed Yorkshire Pudding*

Hereford beef pan fried in brandy butter with mushroom and onions,

Served with horseradish cream

#### *Sorbet*

*Chilled Limoncello Sorbet*

#### *Main Course*

*Fillet of Prime Hereford Beef (28 days hip hung)*

Char grilled with sauté onion and mushroom, mash potato and peppercorn sauce

*Oven Roast Turkey Breast*

With fresh cranberry & apricot stuffing, wrapped in parma ham, on a bed of

Winter roast vegetables, served with a red wine jus

*Baked Irish Salmon Fillet*

Stuffed with prawn and crayfish mousse, with pan fried courgette and

Baby crushed potatoes, served with a rich lobster and brandy sauce

*Trio of Irish Wicklow Lamb (n)*

Char grilled tenderloin, marinated lamb cutlet, slow roast lamb belly

Served with minted crushed baby potatoes and a red wine thyme jus

*Roast Baby Chicken*

Corn feed baby chicken with a chorizo and fresh herb toasted breadcrumb stuffing

Served with crushed potatoes, carrot and parsnip purée, red wine sauce

*Roast Goats Cheese Wellington (v)*

Roast melody of goats cheese, peppers, courgette & leaf spinach, wrapped in puff pastry

And finished with fresh herb béarnaise sauce

#### *Dessert*

*Millstone's Homemade Festive Tasting Plate*

A selection of bite size desserts