



The Evening X-mas Set Menu



Sample menu

Three Course €37.95

Starters

Roasted Vine Tomato Soup

Cream cheese crouton, celery stick

Millstone's Irish Seafood Chowder

With stout brown bread

Baked Portobello Mushroom ^(v)

Mushroom pate, served on a garlic crouton with a white wine parsley sauce

Smoked Irish Salmon Parcel (€2supplement)

Chilled Atlantic prawns & crayfish covered in Marie Rose & Brandy sauce,
Wrapped in Irish smoked salmon, finished with a twist of lemon

Stuffed Yorkshire Pudding

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

Farmhouse Roast Garlic Bread ^(v)

Main Course

Prime Filet Steak 7oz (28 days hip hung)

Prime Fillet steak medallion, marinated rump medallion, traditional spiced beef
On a bed of mash potato with caramelized red onion and peppercorn sauce (supplement €5.00)

Oven Roast Turkey Breast

With fresh cranberry & apricot stuffing, wrapped in parma ham, served with winter roast root vegetables, finished
with a red wine jus

Venison and Red Wine Stew

A traditional Slow cooked stew with field mushrooms, winter vegetables and potato dumplings
Served with rustic baguette

Saddleback of Irish Pork Loin

Pork Medallion seared on the grill, poached in white wine, served on tournafulla pudding, colcannon mash and a classic
parsley sauce

Slow Roasted Wicklow Lamb Belly

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

Roast Salmon Fillet

With a cranberry chutney and bread crumb crust, served on courgettes and baby crushed potatoes

Roast Goats Cheese Wellington ^(v)

Roasted melody of goats cheese, peppers, courgette & leaf spinach, wrapped in puff pastry
& finished with a fresh herb béarnaise sauce

Dessert

Millstones Homemade Festive Tasting Plate

A selection of bite sized classic desserts

Complimentary Triple Filtered Still and Sparkling Water

Please note that many dishes contain nuts. Please inform your server of any allergies