



Christmas Party Menu *Available from 29th Nov 2018*

Three Course €49.95

Complimentary Triple Filtered 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

Main Course

9 oz Fillet of Prime Beef (28 days hip hung)

Served with mash potato, caramelized onion and peppercorn sauce

18 oz Rib-Eye on the Bone (28 days hip hung)

Served with mash potato, caramelized onion 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 Goats Cheese Wellington (v)

Roast melody of goat's cheese, peppers, courgette & leaf spinach, wrapped in puff pastry
And finished with fresh herb béarnaise sauce

**Mains served with Roast Root Vegetables and Chips*

Dessert

Millstone Mini Desserts Plate

Bite size festive desserts

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