

# ***Festive Set Menu***

*Available from 29<sup>th</sup> Nov 2018*

*Two Courses €25.95 Three Course €29.95*

*Complimentary Triple Filtered Still and Sparkling Water*

## ***Starters***

### *Roasted Vine Tomato Soup*

*Cream cheese crouton, celery stick*

### *Millstone's Irish Seafood Chowder*

*With stout brown bread*

### *Baked Portobello Mushroom <sup>(v)</sup>*

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

### *Smoked Irish Salmon Parcel (€2.50 supplement)*

*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*

### *Duck Pate*

*Orange and pink peppercorn crust, crispy baguette, red wine reduction*

### *Pesto Bread <sup>(v)</sup>*

*Semi dried tomato, mozzarella, pesto and parmesan*

## ***Main Course***

### *Prime Fillet Steak 70z (28 days hip hung) (supplement €5.00)*

*Served with mash potato, caramelized red onion and peppercorn sauce*

### *Prime Rib-Eye 80z Off the Bone (supplement €5.00)*

*Served with mash potato, caramelized red onion and peppercorn sauce*

### *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*

### *Fillet of Irish Pork*

*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 <sup>(v)</sup>*

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

## ***Dessert***

### *Mini Desserts Plate Bite size festive desserts*

### *Apple Crumble With traditional warm vanilla custard*

### *Homemade Chocolate Brownie with warm chocolate sauce and a berry compote*

### *Homemade Baileys and Chocolate chip cheesecake with a berry compote*

### *Millstone Cheese Board mixed platter of cheese and crackers (supplement €3)*

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