

The Theory of th



Criso Leaves, Toasted Walnut, Pear & Pretroot Mousse

Chef's Immade Soup
Made Mesh Market

Atlantic Seafood Chowder

Fresh & Smoked Seafood in a Creamy Broth

Golden Fried West Coast Fish Cake Seasonal Salad, Sweet Chilli Mayo

Atlantic Chicken & Bacon Salad

Baby Gem Leaves, Garlic Croutons,
Cesar Dressing, Topped with Parmesan Shavings

Crispy Duck Filo Parcels

Hoi Sin scented Duck, Wrapped in Crispy Filo Pastry, Sweet Chilli Sauce

Irish Oak Smoked Salmon & Crab Meat Timbale

Seasonal Salad, Marirose Dip

Roast Herb Scented Crown of Turkey

Glazed Bacon, Herb Stuffing and a Rich Roast Gravy with all the Trimmings

Baked Escalope of Chicken

Served On a Crisp Potato Cake, Mushroom & Brandy Cream Sauce

Double Braised Shank of Lamb

Served On a Bed of Creamy Mash, Rosemary Scented Gravy

Roast Half Duckling

With A Savoury Smoked Bacon & Herb Stuffing & Rich Orange Sauce

Atlantic Seafood Trio

Salmon, Seabass & Cod with a Light Cajun Spice, Grilled and On a Bed of Chive Mash with a Dill & White Wine Sauce

Stuffed Tortellini Pasta

Spina Ricotta Stuffed Pasta Parcels Rich Creamy Sauce with Baby Spinach
Vine Tomatoes and Parmesan Sovings

Homemade Baileys & Brown Breat Cream
Steamed Homemade Festive Plum Tudding
Spiced Apple Pie
Eton Mess

Sherry Trifle Chantilly