

CHRISTMAS DINNER MENU

STARTERS

POTATO AND LEEK SOUP
served with fresh cream

CLONAKILTY BLACK PUDDING, SMOKED
PANCETTA, BABY GEM & CANDIED WALNUT SALAD
with Dillons house dressing

CHICKEN AND MUSHROOM VOL AU VENT
served with mixed leaves

SUNDRIED TOMATO TAPENADE AND
MONTEREY JACK CHEESE BRUSCHETTA

MAIN COURSE

28 DAY AGED PRIME IRISH BEEF
with Yorkshire pudding and a red wine jus

TRADITIONAL TURKEY AND HAM
with sage and onion stuffing and roast gravy

ROAST LEG OF LAMB
with a roast lamb gravy

PAN SEARED HAKE
with new potato, chorizo and sun blushed tomato
hash served with basil and rocket pesto

CHICKEN PASCAL
Sage and onion stuffed chicken fillet, wrapped in smoked
bacon and enveloped in golden fried breadcrumbs

FILO PASTRY PARCEL
with roast peppers, caramelised onion and goats cheese

ALL MAINS SERVED WITH CREAMED POTATOES, HONEY AND
HERB ROAST VEGETABLES AND DUCK FAT ROASTIES.

DESSERT

ASSIETTE OF DESSERTS

White chocolate and rum macerated golden raisin cheesecake

Lime curd meringue with fresh raspberries

Christmas pudding with brandy custard

Tea or Coffee

