

SAMPLE CHRISTMAS MENU

Soup of the Day (9,10)

Served with a crusty roll

Shredded Salt & Chilli Chicken (1-W,3,9,11,13)

Garlic & lime mayonnaise, mixed leaf salad

Black Pudding & Cranberry (1-W,9,10,13)

Crisp oat crusted black pudding, cranberry gel

Fresh Donegal Bay Salmon & Cod Fishcake (1-W,3,4)

Baby leaves & caper salad, pickled citrus aioli

Baked Brie & Caramelised Onion Tartlet (1-W,9,11,13)

Honey & mustard dressed leaves

Patrick's Signature Braised Beef (GF Available) (1-B,6,9,10,13)

Slow braised 10oz chunk of Irish beef, homemade Guinness & BBQ gravy with creamed potato & parsnip crisps

Roast Turkey with Donegal Ham (GF Available) (1-W,9,13)

Mash potatoes, herb & onion stuffing & roast gravy

Classic Chicken Curry (GF/Vegetarian Available) (9,10,11,13)

Fresh chicken pieces & stir-fried vegetables in our homemade lemongrass & lime leaf scented curry sauce Served with basmati rice

Stuffed Roast Chicken Breast (9,11,13)

Carrigaline cranberry cheese stuffed chicken, Parma ham, creamed potatoes & roast gravy

Chargrilled 10oz Sirloin Steak (9,11,13)

On a bed of creamed potato, sauté mushroom & onion, chips & pepper sauce

Baked Root Vegetable Wellington (1-W,3,9,13)

St Tola's goat cheese, baby vegetables

Killybegs Steamed Darne of Salmon (4,6,9,11,13)

Spiced creamed leek fondue & creamed potatoes

Christmas Pudding (1-W,3,6,8,9,13)

Vanilla bean ice cream & brandy custard

Cheesecake of the Day (1-W,9)

Whipped cream

Triple Chocolate Brownie (1-W,3,9)

Rich chocolate ganache & bourbon vanilla ice cream

Mini Salted Caramel Doughnuts (1-W,3,6,9)

Topped with fresh cream

Forest Berry Meringue Roulade (3,9,13)

Fruit compote & cream

ALLERGEN KEY

Gluten = 1

Crustaceans = 2

Eggs = 3

Fish = 4

Molluscs = 5

Soybeans = 6

Peanuts = 7

Nuts = 8

Milk = 9

Celery = 10

Mustard = 11

Sesame seeds = 12

Sulphites = 13

Lupin = 14

Wheat = W

Barley = B