



INISH FUSION CHRISTMAS MENU



STARTERS

COMMUNITY GARDEN BEETROOT AND FETA CHEESE SALAD

SMOKED SALMON AND LEEK TARTLET

with dressed salad leaves

CHICKEN LIVER PATE

with melba toast and red onion marmalade

CHESTNUT SOUP

with rosemary scented croutons and homemade brown bread

MAIN COURSES

FESTIVE STUFFED TURKEY CROWN

Served with cranberry gravy

MINT CRUSTED RACK OF LAMB

With jus gravy and herb baby boiled potatoes

PAN FRIED LEMON SOLE

With chorizo and mussel broth and served on a bed of champ

6oz RUMP FILLET (€4 supplement)

Served on a bed of horseradish mash with parsnip shavings and roast shallot
gravy

HONEY AND SWEET CHILLI CHICKEN SUPREME

With garlic mash

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce and cream

BAILEYS CHEESECAKE

With rocky road ice cream

TIRAMISU

With coffee cream

FINISHED WITH TEA & MINCE PIES OR GLASS OF PROSECCO

€24 per person