

Christmas Roast

To share

Bread course

Homemade focaccia, garlic and herb milk buns,
tomato and date conserve, stracciatella, herb emulsion

Starters

Braised beef and wild mushroom fricassee, sage, toasted brioche
Smoked Pork rilette, mustard and pickles
Pecorino agnolotti with guanciale and black pepper

Main course

**(Served with roast potato, gravy, cauliflower,
roasted carrot & Yorkshire pudding)**

Pan roasted local pork sirloin
Roasted leg of turkey, traditional stuffing

To share – €10 supplement per person

Beef wellington, port wine jus
Chateaux Briand, hollandaise

Dessert

Caramelized white chocolate, pecan, and banana

€60 Per Person

