

# CHRISTMAS LUNCH MENU 2024

## STARTERS

### Chicken & Mushroom Puff Pastry Vol au Vent

*Tarragon Cream (6 wheat, 7, 11)*

### Cream Soup of the Day (7, 9)

### Red Onion Filo Tart

*Bitter Radicchio, Mozzarella Cheese & toasted Seeds (6 wheat, 7, 9, 11)*

## MAIN COURSES

### Roast Stuffed Turkey & Ham

*Cranberry Compote, Roast Gravy (6 wheat, 7, 8, 9)*

### Grilled 6oz Sirloin of Irish Beef

*Balsamic Tomato & Peppercorn Sauce (3, 6 wheat, 7, 8, 9)*

### Baked Fillets of Seabass

*Pickled Fennel, Prawn Tempura & Prawn Bisque (1, 2, 3, 6 wheat, 7, 9)*

### Half Roasted Butternut Squash

*Stuffed with Cous Cous Salad, Pomegranate & Citrus Yogurt (6 wheat, 7, 9)*

All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)

## THE ROSE HOTEL TRIO OF DESSERTS

### White Chocolate & Cranberry Cheesecake

### Mincemeat Crème Brûlée

### Christmas Pudding

*Served with Cinnamon Cream & Brandy Anglaise (5 almond, 6 wheat, 7, 9, 11)*

### Tea/Coffee served with Mince Pies

2 Courses €33.50 3 Courses €39.50



The fish options may vary depending on availability. All our meat and fish are from locally sourced suppliers where season and conditions allow.

### Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish 3-Fish 4-Peanuts 5-Nuts 6-Wheat 7-Milk 8-Soya  
9-Sulphur 10-Sesame 11-Egg 12-Celery 13-Mustard 14-Lupins

