

# THE BARN - CHRISTMAS DINNER MENU 2019

## Gourmet Soup of the Day

*Served with a selection of Freshly Baked Bread*

## Cashel Blue, Caramelized Pear & Onion Tartlet

*Served with Parma Ham and Slow Roasted Plum & Port Drizzle*

## Chef's Classic Duck and Chicken Liver Pate

*Melba Toast and Exotic Fruit Relish*

## Lightly Cured 'Gravlax' Salmon (Cured at the Barn)

*Brown Soda Bread with Honey Pernod Dressing and Pickled Ginger and Orange Salsa*

## Melon and Fruit Platter

*Passion Fruit Reduction & Red Wine Reduced Fruit Coulis*

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## Butter Basted Savoury Stuffed Turkey Roulade

*Creamed Smoked Bacon & Leek Velouté and Cranberry, Port & Pomegranate Compote*

## Baked Hake Fillet

*On Wilted Spinach, Roasted Bell Pepper Salsa and Orange Butter Potatoes*

## Slow Cooked Jacobs Ladder

*Served with its own Jus on Mash and Roasted Rustic Sweet Potato*

## Prime Irish Sirloin Steak

*With Steak Cut Chips, Balsamic Onions, Baked Flat Mushroom, Roast Garden Veg  
Horseradish & Walnut Cream and Demi Glaze*

## Crispy Roasted Irish Duckling

*With Spiced Pear Compote, Port & Ginger Reduction and Caramelized Red Cabbage*

## Aromatic Marinated Staunton Pork Fillet

*On Clonakilty Black Pudding Croquette, Apricot & Cinnamon Baked Apple and a Chili Cider Glaze*

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## Choice of Dessert

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## Freshly Brewed Coffee or Tea with Seasonal Petit Four

All products are dependent on its availability, fresh, on a Daily basis.