

THE BARN 2018 SAMPLE CHRISTMAS MENU €39

STARTERS

Lightly Smoked 'Gravlax' Salmon (Smoked at the Barn)

Brown Soda Bread with Honey Mustard Dressing and Salad Leaves

Slow Roasted Irish Duck Confit Rilette

With Spiced Fruit Chutney and Ciabatta

Panko Crumbed Fish of the Day

Chili Peanut Aioli, Sweet Potato Crisp, Rocket & Orange Salad

Melon and Fruit Platter

With a Passion Fruit Reduction & Red Wine Reduced Fruit Coulis

Chef's Classic Duck and Chicken Liver Pate

With Melba toast & Exotic Relish

Home Made Soup of the Day with Condiments

MAINS

Turkey Roulade with Savoury Currant & Apricot Stuffing

Served With Lightly Smoked Bacon and Leek Velouté & Cranberry Compote

Peppered Prime 10oz Irish Sirloin Steak

with Cream, Brandy and Peppercorn Sauce

Crispy Roast Irish Duckling

with Spiced Caramelized Orange, Port & Ginger Compote and Roast Sweet Potato

Prime Irish Pork Fillet Stuffed

with Clonakilty Black Pudding, Apricot & Walnuts with Spiced Fruit Chutney

Baked Chicken Supreme

Stuffed with Aged Cheddar & Sun-kissed Tomato

(V) Bacon & Risotto Cake, Mushroom Sauce & a Sprinkle of Gremolata

DESSERT FROM OUR FAMOUS TROLLEY

COFFEE/TEA