

THE
COBURG

CHRISTMAS DAY MENU

€175 PER PERSON

GLASS OF HENRIOT CHAMPAGNE

KILKEEL HARBOUR SCALLOPS

Jerusalem artichoke, garden peas, pancetta

CAULIFLOWER SOUP

Smoked salmon and cauliflower ravioli, cauliflower florets, parsley oil

CRANBERRY & LIME SORBET

IRISH FREE RANGE TURKEY BREAST AND LEG, HONEY ROAST HAM

Apricot stuffing, fondant potato, roast rainbow carrots, cranberry and clementine relish

OR

JOHN STONE FILLET OF BEEF WELLINGTON

Mushroom duxelle, butter puff pastry, roast rainbow carrots, fondant potato, béarnaise sauce

OR

WHOLE KILMORE QUAY BLACK SOLE

Brown shrimp, lemon and caper beurre noisette, steamed potato, creamed spinach

OR

WILD MUSHROOM AND PINE NUT PITHIVIER

Chestnut, fondant potato, roast rainbow carrots, salsa verde

All mains will be served with Brussels sprouts, Alsace bacon and chestnut & champ mash

SELECTION OF IRISH CHEESES

From our display, with homemade pear chutney

CHRISTMAS PUDDING CRÈME BRULÉE

Ginger bread, berries

OR

APPLE AND CALVADOS TART

Cinnamon ice cream

OR

DARK CHOCOLATE AND BAILEYS MOUSSE

Raspberry curd

SELECTION OF FINE TEAS AND FRESHLY BREWED COFFEE

Mince pies

A discretionary 10% service charge will be added to the final bill.
For those with special dietary requirements and allergies who may wish to know about the ingredients used,
please ask a member of the Team.