



Mulled Wine on Arrival

Festive Soup of the Day

Served with a Selection of our Homemade Soda Breads

Chicken & Ham Vol Au Vent

With Tossed Milhouse Farm Organic Leaves

Rosemary & Garlic Crusted Brie Wedges

With Spiced Apple Chutney

Garlic Mushroom Fritters

Stuffed with Cream Cheese & Served with Garlic Aioli

Traditional Roast Crown of Turkey & Honey Glazed Ham

With Mixed Herb & Onion Stuffing, Roast Potatoes & Festive Cranberry Jus

Baked Crusted Fillet of Hake

With Pinenut, Parmesan & Pesto Crust, Sundried Tomato Cream Sauce

8oz Chargrilled Prime Sirloin Steak

Served with Beer Battered Onion Rings, Chunky Hand-cut Chips and your choice of Garlic & Herb Butter or Peppercorn Sauce (€5 supplement applies)

Gorgonzola Cheese & Walnut Tortellini

With Wild Mushroom Cream Sauce, Crushed Walnuts, Parmesan Cheese, Balsamic Glaze & Garlic Bread

Gleeson's Christmas Pudding

Brandy Custard & Cream

Homemade Sherry Trifle

Madeira sponge infused with a little pop of sherry, custard topped with fresh mixed berries and cream.

Chocolate Profiteroles

Choux pastry filled with Chantilly cream with Chocolate Mint Ice Cream

Gleeson's Baked Apple Sponge

With Rum & Raisin Ice cream & Custard

2 Courses with Tea/Coffee - €32.00

3 Course with Tea/Coffee - €35.00