BARBERSTOWN CASTLE

HOTEL

Christmas Special

STARTERS

Fried Brie, pickled carrot ribbons, cranberry gel.
(1 Wheat, 4, 13)

Smoked salmon, whipped cream cheese, capers, dill and green herb oil, brown bread
(1 wheat 4, 13)

Hamhock terrine, foccacia crostini and spiced homemade chutney
(1 Wheat, 4, 13)

MAIN DISHES

Roast turkey and honey glazed ham, apricot and tarragon stuffing, creamy potatoes, cranberry and port Jus.
(1 Wheat, 4, 13)

Pan seared duck breast,cauliflour puree, charred tenderstem, cranberry and port reduction
(4, 7, 8, 13)

Braised featherblade of beef, with glazed carrots, crispy onion and red wine jus
(4, 13)

Lemon and orange roasted trout, confit asparagus, carrot puree and buttered samphire.
(1 Wheat, 3 , 4, 13)

DESSERTS

Bakewell almond frangipane mince pie tart, spiced biscuit ice-cream
(1 Wheat, 2, 4, 5 Almond, 13)

Christmas pudding, brandy sauce and baileys whipped cream.
(1 Wheat, 2, 4, 13)

Sherry Trifle with kirsch-soaked sponge, vanilla custard and Chantilly cream
(1 Wheat, 2, 4, 13)

Price

2 Courses 41 | 3 Courses 52

Allergens

1.Gluten. 2.Eggs. 3.Fish. 4.Milk. 5.Nuts. 6.Soybeans. 7.Celery. 8.Mustard.
9.Molluscs. 10.Crustacean. 11.Lupin. 12.Sesame Seeds. 13.Sulphur. 14.Peanuts