

Christmas Eve Buffet Dinner

Homemade meat terrines, roulades and pâtés, fish terrine, marinated prawns, mussels, clams, herring and fresh salmon, selection of Italian salamis, Parma ham and melon, bresaola with parmesan, roast leg of lamb with mint sauce, roast beef platter, a wide selection of marinated and Grilled vegetables, salads, sushi with condiments, homemade pickles and dressings

Soup & Pastas

Bouillabaisse Soup 'a Provençal'

Risotto with Duck Confit, Jerusalem Artichokes and Ricotta Salata Shavings

Ravioli with White Fish, Spinach and Crème Fraiche, in Smoked Salmon Chive Pecorino Cream

Main Courses

Grilled Salmon 'en croute' with Crab and Avocado, Beurre Rouge

Pan roasted Corn Fed Chicken with
Carrots, Peas, Sage Cider Sauce, Caramelised Fig

Roasted Local Pork
Artichoke, Basil Tomato Gnocchi, Walnut Veal Jus

Roasted New Season Potatoes with Fresh Herb butter

Seasonal Vegetable Produce

From the Carving Station

Slow Roasted Ribeye of Beef with Béarnaise Sauce

Roast Crown of Turkey with an Apricot Sage Stuffing

Oriental Corner

Massaman Lamb Curry with Coconut and Peanuts

Nua Prik Thai Dum -
Stir Fried marinated Beef with Coriander, Fresh Black Pepper and Oyster Sauce

Ka-Tay Phad Cha -
Stir-fried rustic rabbit flavoured with turmeric, exotic herbs, crushed chili and garlic

Malaysian style Fried Rice

Sweets and Pastries

Treat yourself to our selection of mouth-watering desserts and freshly carved fruits
Delicious homemade Christmas pudding and our array of local and international cheese
Coffee and mince pies

€ 35:00 per Person
Including Wine, Beer, Soft Drinks, Juices and Water
Children 5-12 1/2 Price, under 5 years Free
Live Entertainment in Joseph's bar