

CHRISTMAS

MENU - 26TH DECEMBER

STARTERS

CHRISTMAS CREAMY SEAFOOD CHOWDER
Served with Master Chefs Homemade Brown Bread

WARM GOATS CHEESE SALAD
Served with Ellan Farm Pickled Beetroot,
Poached Pears, Candied Walnuts & Mixed Leaf Salad

CHICKEN & MUSHROOM CRISPY FILO
Served with a Crisp Bacon Tuille

MAIN COURSES

PAN FRIED IRISH RIBEYE
Served with Fondant Potato, Glazed Shallots & Red Onion Jus

FESTIVE HONEY GLAZED BAKED SALMON
Creamy Dill Sauce, Pomegranate
with Cranberry, Almond & Parsley Tapenade

SAGE AND LEMON CHICKEN
Bacon & Leek Potato Cake, Ellan Farm Root Vegetable Puree
All served with seasonal Ellan Farm vegetables and potatoes

DESSERTS

CITRUS POSSET WITH CRANBERRY COMPOTE
Homemade Oat Cookie,

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Served with Dark Chocolate Sauce

Freshly Brewed Tea & Coffee



LIMERICK
RACECOURSE