

# CHRISTMAS

MENU - 29TH DECEMBER

## STARTERS

ELLAN FARM SEASONAL VEGETABLE SOUP

Served with Master Chefs Homemade Brown Bread

WARM CONFIT DUCK LEG

& CANNELLINI BEAN CASSOULET TARTLET

Served with Ellan Farm Red Onion Jam & Balsamic Glaze

## MAIN COURSES

SLOW COOKED FEATHERBLADE OF IRISH BEEF

Bourguignon Sauce & Ellan Farm Root Vegetable Puree

ROAST TURKEY AND LIMERICK HAM

Sage Stuffing & Red Currant Jus

FESTIVE HONEY GLAZED BAKED SALMON

Creamy Dill Sauce, Pomegranate  
with Cranberry, Almond & Parsley Tapenade

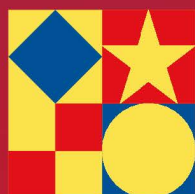
All served with Seasonal Ellan Farm Vegetables & Potatoes

## DESSERTS

TRIO OF FESTIVE DESSERTS

Master Chefs Baileys Cheesecake,  
Chocolate & Hazelnut Mousse,  
Festive Cherry & Raspberry Tartlet

Freshly Brewed Tea & Coffee



LIMERICK  
RACECOURSE