



**FOUR COURSE  
CHRISTMAS LUNCH MENU**

**-To Begin-**

Cream Of Vegetable Soup with Brown Bread (CO) (SO)

Prawn Cocktail, Plump Prawns on Crisp Seasonal Leaves, Cognac & Marie Rose Sauce (CO)

Duo of Seasonal Melon served with Raspberry & Mango Coulis (CO) (SO)

Murph's Caesar Salad on a bed of Seasonal Leaves, Bacon Lardons, Spiced Croutons,  
Cherry Tomatoes, Caesar Dressing, Reggiano Shavings (CO)

Breaded Garlic Mushrooms with a Garlic Dip

**-Mains-**

Pan Fried Parmesan Crusted Supreme of Local Chicken, Plum Sauce

Baked Pave of Salmon, Pimento Crust served with a Light Vermouth Cream Sauce (CO) (SO)

Roast Sirloin of Irish Beef with Red Wine Gravy (CO) (SO)

Roast Stuffed Turkey and Ham Sage & Onion Stuffing with Red Wine Gravy (CO) (SO)

Spinach and Ricotta Tortellini, Sundried Tomato & Cream Sauce

**-To Finish-**



Warm Apple Pie with Ice Cream

Sherry and Fruit Trifle with a custard topping

Selection of Ice Cream served with Fruit Coulis. (CO)

Festive Cheesecake served with Cream & Ice Cream

Warm Christmas Pudding served with Cream & Brandy Custard

White Chocolate and Raspberry Roulade & Ice Cream (CO)



**Four Courses €24.95 pp**

(CO) Coeliac Option Available (SO) Slimmers Option Available

