



Christmas Parties

€30 per person for groups of 20 or more

€35 per person

Inc. Mulled Wine on arrival and DJ

€95pp Dinner Bed & Breakfast

Starter Course

Choose two

Gulfstream Oak Smoked Salmon, Roast Beetroot, Omega Seeds and Wasabi Chantilly

Ardsallagh goats cheese and confit red onion tartlet with yellow pepper essence and Barnabrow crisp garden leaves

Clonakilty Black Pudding salad, crispy potato, Alsace bacon, green apple, feta, and semi dried tomato dressing

Soup – Garden Vegetable Topped with Parmesan Croutons and Olive Oil

Main Course

Choose Two

Roast Sirloin of O'Connell Beef with Dauphinoise Potato, Ragu of Confit Shallots, Ballyhoura mushrooms and Red wine jus

Roast Turkey & Ham with Chateaux Potato Carrot & Swede Puree, Brussel Sprouts & a light Turkey Jus

Slow Roast Belly of Free Range Pork, Crackling with a Grain Mustard Potato Puree, Honey Roasted Root Garden Vegetables and 8 Degrees ale Jus

Pan Seared Fillet of Seabass with Soft Potato Puree, Sicilian Style Cauliflower and Port Reduction

Caponata Vegetables in a Puff Pastry Case, Feta, Almonds and Sundried Tomato Dressing

Dessert Course

Choose two

Chocolate Marquise with Cherry Puree and Crystallised Nuts

Barnabrow House Christmas Pudding with Vanilla Ice Cream and Jameson Whiskey Sauce

Glazed individual lemon tart with raspberry coulis and basil chantilly

Vanilla Crème Brulée with Shortbread

Selection of Ice-cream & Sorbet

Barry's Tea & Bewley's Coffee