

# *Christmas Parties*

€35 per person for groups of 25 Or €38 per person

Inc. Mulled Wine on Arrival

€110pp Dinner, Bed & Breakfast

## *Starter Course* – Choose One

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

Ardsallagh Goat's 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's Beef with Dauphinoise Potato, Ragu of Confit Shallots, Ballyhoura Mushrooms and Red Wine Jus

Roast Turkey and 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 Degree 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*