



# Christmas Party Night Menu

## To Start...

**ROAST WINTER VEGETABLE SOUP (V)**  
*SOURDOUGH CROUTON, BROWN SODA BREAD (G,©)*

**HAM HOCK TERRINE**  
*ROOT VEGETABLE, APPLE & RAISIN CHUTNEY, MARINATED CARROT (CY,SP,©)*

**SEAFOOD VOL AU VENT**  
*MIXED FRESH FISH, TARRAGON, CREAM, BROWN SODA BREAD (F,G,D,MK,SP,E,©)*

## Mains...

**CAJUN SALMON FILLET**  
*AVOCADO, LIME, LEMON SPICED COUS COUS (F,D,SP,©)*

**CAULIFLOWER STEAK (VE)**  
*CASHEW AND CILANTRO CRUMBLE, WARM ROOT VEGETABLE AND PICKLE SALAD (N,G,©)*

**ROAST TURKEY CROWN, KILKENNY BAKED HAM**  
*SAGE AND ONION STUFFING, CARAMELIZED BRUSSEL SPROUTS, CARROT PUREE,  
CRANBERRY JUS (G,SP,CY,MK,©)*

**SLOW ROAST FEATHER BLADE OF BEEF**  
*RED ONION MARMALADE, POTATO FONDANT, NATURAL JUS (SP,MK,CY,©)*

## Dessert...

**RIVERCOURT CHRISTMAS ASSIETTE**  
*CHRISTMAS PUDDING, APPLE CRUMBLE, VANILLA ICE CREAM,  
MANGO CHEESECAKE (G,SP,MK,N)*

**MINCE PIE'S, TEA & COFFEE**

**ALLERGEN INDEX**  
G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs,  
S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery  
MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac

Our Beef is certified Irish origin

**€60**

PER PERSON

**MULLED WINE  
RECEPTION**