



Christmas
Menus
2022



Christmas Party Menu

To Start

Ham Hock Terrine
crunchy rye bread, pickled beetroot aioli

Vol au Vent
tender chicken pieces, mushroom, leek, tarragon sauce, puff pastry case

Goatsbridge Smoked Trout Salad
crispy sour dough, pickled cucumber, caper berry, horseradish cream

Baked Beetroot Salad
goats cheese curd, candied pecans, baby rocket leaf

Roast Root Vegetable Soup
homemade brown bread, Irish butter

Main

Ricotta Spinach and Walnut Cannelloni
Tomato and chickpea ragout, shaved parmesan

Traditional Turkey & Ham
honey glazed ham, roast turkey crown, sage stuffing, cranberry jus

Herb Crusted Hake
buttered Samphire, fine vegetable tomato bisque

Stuffed Pork Fillet
apricot stuffing, black pudding croquette, cider and maple jus

Roast Sirloin of Beef
Yorkshire pudding, wild mushroom champ, red wine jus

Dessert

River Court Festive Assiette of Desserts
Christmas pudding, seasonal berry cheesecake, rum & raisin ice cream, tuille basket

Tea/Coffee and Mince Pies

Christmas Lunch

2 course €22.00 | 3 course €27.00

To Start

Classic Caesar Salad

bacon lardons, garlic croutons, gem lettuce, shaved parmesan

Duck Leg Croquette

confit duck, panko crumb, spinach, chilli and orange syrup

Ham Hock Terrine

crunchy rye bread, pickled beetroot aioli

Vol au Vent

tender chicken pieces, mushroom, leek, tarragon sauce, puff pastry case

Roast Root Vegetable Soup

homemade brown bread, Irish butter

Main

Wild Mushroom Risotto

spring onion, rocket, shaved parmesan

Traditional Turkey & Ham

honey glazed ham, roast turkey crown, sage stuffing, cranberry jus

Pan Fried Cod

crushed chorizo and spinach potato, curried martini cream

Stuffed Pork Fillet

apricot stuffing, black pudding croquette, cider and maple jus

Slow Cooked Beef Feather Blade

caramelised shallots, parsnip crisps, forest mushroom jus

Dessert

River Court Festive Assiette of Desserts

Christmas pudding, seasonal berry cheesecake, rum & raisin ice cream, tuille basket

Tea/Coffee and Mince Pies

Christmas Dinner

2 course €30.00 | 3 course €37.00

To Start

Ham Hock Terrine
crunchy rye bread, pickled beetroot aioli

Vol au Vent
tender chicken pieces, mushroom, leek, tarragon sauce, puff pastry case

Goatsbridge Smoked Trout Salad
crispy sour dough, pickled cucumber, caper berry, horseradish cream

Baked Beetroot Salad
goats cheese curd, candied pecans, baby rocket leaf

Roast Root Vegetable Soup
homemade brown bread, Irish butter

Main

Ricotta Spinach and Walnut Cannelloni
Tomato and chickpea ragout, shaved parmesan

Traditional Turkey & Ham
honey glazed ham, roast turkey crown, sage stuffing, cranberry jus

Herb Crusted Hake
buttered Samphire, fine vegetable tomato bisque

Stuffed Pork Fillet
apricot stuffing, black pudding croquette, cider and maple jus

Roast Sirloin of Beef
Yorkshire pudding, wild mushroom champ, red wine jus

Dessert

River Court Festive Assiette of Desserts
Christmas pudding, seasonal berry cheesecake, rum & raisin ice cream, tuille basket

Tea/Coffee and Mince Pies

Christmas Eve Lunch

2 course €27.00 | 3 course €32.00

To Start

Ham Hock Terrine crunchy rye bread, pickled beetroot aioli

Tian of Crabmeat chilli and mango salsa, avocado, squid ink tuille

Vol au Vent tender chicken pieces, mushroom, leek, tarragon, cream, puff pastry case

Duck Leg Croquette confit duck, panko crumb, spinach, chilli and orange syrup

Baked Beetroot Salad goats cheese curd, candied pecans, baby rocket leaf

Leek, Potato and Onion Soup homemade brown bread, Irish butter

Main

Ricotta Spinach and Walnut Cannelloni tomato and chickpea ragout, shaved parmesan

Traditional Turkey & Ham honey glazed ham, roast turkey crown, sage stuffing, cranberry jus

Herb Crusted Hake buttered Samphire, fine vegetable tomato bisque

Stuffed Pork Fillet apricot stuffing, black pudding croquette, cider and maple jus

Moroccan Spiced Tagine sweet potato, butternut squash, pearl onion, steamed rice

Roast Sirloin of Beef Yorkshire pudding, wild mushroom champ, red wine jus

Dessert

River Court Festive Assiette of Desserts

Christmas pudding, seasonal berry cheesecake, rum & raisin ice cream, tuille basket

Mango Cheesecake biscuit base, passionfruit syrup

Meringue Nests dairy cream, fresh fruit salsa, raspberry coulis

Apple Crumble stewed Brambling apples, oat crumb, vanilla ice-cream, crème anglaise

Chocolate & Raspberry Brownie salted caramel ice-cream, chocolate sauce

Tea/Coffee and Mince Pies