



Festive Dinner Menu



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TO START

Butternut Squash Soup

Roast Butternut Squash, Herb scented Ciabatta Crouton (G,CY)

Ham Hock Terrine

Root Vegetable, Apple & Raisin Chutney, Marinated Carrot (CY, SP)

Goatsbridge Trio

Whiskey Cured, Cold Smoked, Rillettes, Pickled Cucumber, Emulsion (F,MK,SP)

Spicy Roast Sweet Potato Salad

Chestnut, Pumpkin Seed & Pomegranate Dressing (N,SP)

Homemade Venison Ravioli

Venison Ragout, Rich Venison Sauce & Crispy Jerusalem Artichoke (G,SP,CY)

MAINS

Slow Roast Feather Blade of Irish Beef

Red Onion Marmalade, Potato Fondant, Natural Jus (SP,MK,CY)

Stuffed Cannelloni (V)

Spinach, Mushroom & Ricotta with Basil and Tomato Sauce (G,MK, SP)

Spiced Herb Crusted Hake

Lemon Cous Cous, Smoked Mussels, Cream (MK, F, M, SP)

Honey Roast Bacon Rack

Braised Red Cabbage, Apple Gel, Cider Jus (SP, CY, MD)

DESSERT

River Court Christmas Assiette

*Christmas Pudding, Mulled Berry and Apple Crumble, Rum & Raisin Ice Cream,
Pear Panna Cotta (G,SP,MK,CY)*

3 Course €45.00

Glass of Mulled Wine & Tea and Coffee Included

ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs,
S = Soyabeans, SP = Sulphites, P = Peanuts, D = Dairy, CY = Celery
MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac Friendly