



Waterfront  
RESTAURANT

Clayton Hotel Limerick  
Christmas Dinner Menu 2018

Confit of barbary duck leg set on celeriac champ, spiced onion jus and parsnip crisps

Smoked chicken and pickled mango salad with roast pimentos, garlic and herb croutons and sun-blushed tomato dressing

Winter vegetable soup, selection of farmhouse breads

Warm mushroom bruschetta topped with Parma ham and smoked applewood cheddar with balsamic glaze and missed leaf salad

Tian of Carrigaholt crab and shrimp, grilled sourdough croutes and roast pepper remoulade

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Grilled prime Irish sirloin Steak, slow roast tomato and red onion jam  
served with cognac and three peppercorn sauce (€5 supplement)

Baked herbed fillet of Cod, with a Spicy Gubbeen chorizo and chickpea hash, roast tomato fondue

Clonakilty pudding stuffed chicken breast,  
wrapped in smoked Limerick bacon served with creamy mushroom veloute

Traditional Roast turkey and glazed limerick ham, fresh herb stuffing, cranberry and gin glaze and rich roast gravy

Butternut squash and sage risotto, grilled asparagus and crispy Jerusalem artichoke tempura, parmesan glaze

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Traditional Christmas plum pudding served a la mode with warm brandy custard

Selection of dairy ice-creams in a crisp wafer basket, silky butterscotch sauce

Raspberry and white chocolate cheesecake with winter berry compote and mango essence

Salted caramel meringue roulade with bitter chocolate sauce and cappuccino ice-cream

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Tea and coffee

€30

*(sample menu subject to change)*



CLAYTON  
HOTELS