



# Waterfront RESTAURANT

## Christmas Lunch Sample Menu

Chicken liver and ruby port mousse, toasted sourdough croutes  
and crab apple and damson relish <sup>7,6, 12, 9, 13, 11, 8</sup>

Homemade soup, served with Farmhouse breads <sup>6, 10, 12, 8, 7</sup>

Skewered chicken satay smothered in a spicy coconut curry sauce with beansprouts <sup>12, 4</sup>

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Grilled prime Irish sirloin steak, slow roast tomato and red onion jam,  
choice of peppercorn and Cognac cream, rich roast jus or garlic butter (*€7 supplement*) <sup>9, 7, 12</sup>

Traditional roast turkey and glazed Limerick ham with fresh herb stuffing,  
rich roast gravy and cranberry and gin glaze <sup>6, 7, 9, 12</sup>

Duo of cod and salmon, barigoule of artichoke,  
carrot and cauliflower <sup>1, 2, 3, 7, 12, 9</sup>

Beetroot and herb gnocchi primavera,  
topped with aged Parmesan <sup>6, 7, 12</sup>

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Vanilla and chocolate marbled cheesecake,  
bitter chocolate sauce <sup>6, 11, 7, 8</sup>

Selection of dairy ice-creams in a crisp wafer basket,  
silky butterscotch sauce <sup>6, 11, 7, 8, 14</sup>

Handmade Christmas plum pudding served with brandy and orange anglaise  
and freshly whipped cream <sup>6, 11, 7, 5, 9</sup>

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Tea or Coffee

€23

### Allergen Index

No.1&2: Shellfish

No. 3: Fish

No. 4: Peanuts

No. 5: Nuts

No. 6: Cereal containing gluten

No. 7: Milk

No. 8: Soya

No. 9: Sulphur Dioxide

No. 10: Sesame Seeds

No. 11: Egg

No. 12: Celery and Celeriac

No. 13: Mustard

No. 14: Lupin



CLAYTON  
HOTELS