

Waterfront Restaurant Christmas Lunch Menu 2019

Roasted Winter root vegetable soup served with a selection of crusty rolls
(Contains allergens: 6 wheat, 7)

Winter spiced butternut squash and blue cheese risotto with apple and nutmeg puree and a micro leaf salad
(Contains allergens: 1 & 2 crab claw, 3 cod & salmon)

Pomegranate and roquette seasonal salad with pink grape fruit, blood orange, toasted walnuts & peppered goats' cheese
(Contains allergens: 5 walnuts, 13)

Pan-fried wild mushrooms with a garlic and cream reduction served with toasted focaccia bread
(Contains allergens: 6 wheat, 7)

Pan-fried lemon and herb cod with black olive tapenade, red pepper champ and red onion and tomato salsa
(Contains allergens: 3 cod, 6 wheat, 11)

Traditional roast turkey and honey glazed ham with classic sage and onion stuffing, cranberry and red wine jus
(Contains allergens: 6 wheat, 7, 9, 11)

Pan-fried chicken supreme served with champ potato, buttered baby carrots, spiced chorizo and pea cream
(Contains allergens: 7, 9)

Vegetarian linguini with mushrooms, zucchini, eggplant, roasted red peppers, in a white wine and aged parmesan cream
(Contains allergens: 6 wheat, 7, 9)

Traditional Christmas pudding with warm brandy custard
(Contains allergens: 6 wheat, 7, 9, 11)

Selection of dairy ice cream in a crisp wafer basket with warm chocolate sauce
(Contains allergens: 6 wheat, 7, 11)

White chocolate and kiwi cheesecake, ginger and pear puree served with fresh cream
(Contains allergens: 6 wheat, 7, 11)

Dark chocolate orange mousse served with vanilla and baileys cream
(Contains allergens: 6 wheat, 7, 11)

Tea or coffee

€26.00

(sample menu, subject to change)

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

