



Christmas Party

Starter

SOUP OF THE DAY SERVED WITH FRESHLY BAKED BREAD.

RIVERSIDE CAESAR SALAD WITH BUTTERMILK CRUSTED CHICKEN, GARLIC CROUTONS & FRESH PARMESAN.

**OVEN BAKED CHICKEN WINGS TOSSED IN FRANKS HOT SAUCE OR SMOKEY BBQ,
SERVED WITH COOL BLUE CHEESE.**

**WILD MUSHROOM & FETA CHEESE BRUSCHETTA ON RUSTIC SOURDOUGH FRESH PARMESAN
& BALSAMIC GLAZE.**

WOOD SMOKED SALMON & CRAB SALAD WITH PICKLED ONION CUCUMBER & RADISH.

Main

**SHERLOCKS 28 DAY AGED 10oz SIRLOIN STEAK (€7.00 SUPPLEMENT) WITH SAUTÉ MUSHROOM, TEMPURA ONION RINGS
AND OUR CREAMY PEPPER SAUCE.**

ROAST TURKEY CROWN & BAKED HAM WITH A HERB STUFFING, CRANBERRY RELISH & ROAST JUS.

**GRILLED CHICKEN FILLET STACK WITH A GARLIC MUSHROOM, SHALLOT & WHITE WINE SAUCE
TOPPED WITH TOBACCO ONIONS.**

**MEDALLIONS OF PORK FILLET WITH WILTED SPINACH, TOASTED ALMONDS
AND WHOLE GRAIN MUSTARD SAUCE.**

POACHED FILLET OF IRISH HAKE WITH SAUTÉ GREENS, LEMON BUTTER SAUCE & FRESH BASIL PESTO.

PLEASE ASK YOUR SERVER FOR OUR CHOICE OF VEGETARIAN & VEGAN DISHES.

Dessert

CHRISTMAS PLUM PUDDING

WITH BRANDY CUSTARD & WHIPPED CREAM

CHOCOLATE BROWNIE

WARM RICH CHOCOLATE BROWNIE MADE WITH BELGIAN CHOCOLATE & HOUSE WHIPPED ICE CREAM

ETON MESS

DELICIOUS HOME MADE PAVLOVA MIXED WITH STRAWBERRIES, FOREST FRUIT SAUCE & WHIPPED CREAM

STICKY TOFFEE PUDDING

SWEET MOIST SPONGE SMOTHERED WITH CARAMEL, SERVED WITH HOUSE WHIPPED VANILLA ICE CREAM

Tea or Coffee

This 4 course meal is €39.95 with a glass of wine