

CHRISTMAS DAY LUNCH @



The Rustic Inn

To Begin...

Duo of Cantaloupe & Galia Melon, Seasonal Fruits Raspberry Sorbet
Or

**Oak Smoked Irish Salmon & King Prawn Salad,
Marie-Rose Dressed Leaves & Lemon Wedge (1)(2)(3)(10)**

All starters served with a selection of Homemade Brown Breads

Soup Course

Homemade Rustic Cream of Vegetable Soup (6)(9)

Main Course

**Roast Turkey Crown Honey & Mustard Baked Ham,
Sage & Onion Stuffing, Roast Gravy Cranberry sauce (6)(8)(10)(12)**
Or

Baked Darne of Atlantic Salmon
White Wine & Dill Cream (3)(6)(12)
Or

Roast Prime Sirloin of Irish Beef
Yorkshire Pudding, Roast Potato and a Red Wine Jus (2)(6)(8)(12)

All of the above served with fresh Seasonal Vegetables and Garlic Potatoes

To Finish...

Warm Chocolate Fudge Brownie with b Bourbon Vanilla Ice-Cream (2)(6)(8)
Or

Homemade Christmas Pudding with Brandy Cream & Crème Anglaise (2)(6)(8)(12)
Or

Traditional Sherry Trifle, Topped with Custard & Fresh Cream (2)(6)(8)

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Freshly Brewed Bewleys Tea/ Coffee
Mince Pies

*Allergens List: 1. Crustaceans 2. Eggs 3. Fish 4. Peanut 5. Soy 6. Milk
7. Nut 8. Gluten 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Mollusc*

All Allergens Are Used Freely Within The Kitchen.

Please Address any Issues To A Member Of Staff,

As we Will Be Happy To accommodate Your Needs As Much As Possible.