

CHRISTMAS DAY  
DINING

..... at .....

**THE  
GREAT HALL**

Caramelized Chicory Tart  
*Cashel blue croquets & conference pear*

Hickory Smoke Margret Duck  
*Pickled baby beets & parsnip purée*

Rare Yellow Fin Tuna  
*Soft boiled quails eggs, charred baby gem & rapeseed  
mayonnaise*

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Jerusalem Artichoke Soup  
*With white truffle oil*

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Herb & Butter Basted Turkey Breast & Maple Glazed Ham  
*Roasted chateaux potatoes & fresh cranberry jus*

Pan Roasted Beef Fillet  
*Mushroom textures, roscoff onions & potato terrine*

North Atlantic Halibut  
*Butternut squash purée, blue lobster croquettes, lobster &  
coconut bisque*

Baby Leek, Mushroom & Brie Tart  
*Lemon thyme foam*

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Decadent selection of festive desserts