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# THE FLEET

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## Festive Dinner Menu 2021

**2 Courses 32.95 per person**

**3 Courses 39.95 per person**

### To Start

**Roast Butternut Squash Soup**, lightly spiced and finished with toasted seeds, lime crème fraîche 7,11

**Pear & Beet Salad**, roast beet with pear, whipped goat's cheese, rocket leaves, candied walnuts and balsamic glaze. 7,8(walnuts)

**Braised Lamb Croquette** pulled lamb shoulder croquette, parsnip puree, pickled red onion, 1,7

**Ballycotton Salmon**, beetroot and gin cured salmon with fennel & citrus salad, and soda crumb. 1,4

### Main Course

**Traditional Turkey & Ham**, served with sage and onion stuffing, mash, carrot puree, honey roasted sprouts with bacon, roast potatoes, and a cranberry jus. 1,7,12

**Confit Duck Leg**, duck filo roll, sweet potato fondant, braised red cabbage, sherry jus. 1,7

**Fillet of Galway Salmon**, crushed baby potato, pea puree, lemon hollandaise, buttered greens and crispy leak. 4,7

**Wild Mushroom & Truffle Risotto** with charred shallots, crispy sweet potato and finished with a parmesan crisp(v). 7

**10oz Aged Hereford Rib-Eye**, roast cherry tomatoes, portobello mushroom, olive oil mash and brandy peppercorn sauce. 7 \*\*\*

### DESSERTS

**Chocolate Yule Log**, hazelnut praline crumb, chocolate sauce and vanilla ice-cream. 1,3,7,8 (Hazelnut)

**Christmas Pudding**, mulled wine berry compote, crème anglaise. 1,3,7,8(Walnut)

**Lemon Tart**, served with blackcurrant sorbet. 1,3,7

**Selection of Irish Cheeses**, Slow Roast Plum Chutney, Sheridan Cheese Biscuits. 1(W),7

**Selection of Premium Tea and Coffee, served with Mince Pies**

\*\*\* denotes €9 supplement

Minimum Numbers 10 persons

### Allergens

1 GLUTEN 2 CRUSTACEANS 3 EGGS 4 FISH 5 PEANUTS 6 COYA BEANS 7 MILK 8 NUTS 9 CEALERY  
10 MUSTARD 11 SESAME 12 SULPHUR DIOXIDE 13 LUPIN 14 MOLLUSC