



# *Royal Restaurant*

## *Dinner Menu*

A Member of  December 21<sup>st</sup> 2008

### *Marinated Irish Lamb Ribs*

Accompanied by a baby leaf salad with apple, ale & chilli dip

### *Crispy Chicken & Vegetable Spring Rolls*

Served on a bed of mixed leaves with balsamic syrup

### *Classic Caesar Salad "Royal Style"*

Served with Crispy Calamari, Garlic Croutons & Parmesan Cheese

### *Homemade Cream of Fresh Farmhouse Vegetable Soup*

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### *Medallions of Irish Beef fillet on a Galette of Bacon & Garlic Mash*

Accompanied by Irish Whiskey & Peppercorn cream sauce

### *Roast Supreme of Farm Fresh Turkey Breast*

Accompanied by savoury stuffing & home cooked ham

### *Grilled Fillet of Fresh Sea Bass*

Accompanied by smoked salmon & dill risotto with béarnaise sauce

### *Baked Supreme of Cornfed Chicken Breast wrapped in Serrano Ham*

Stuffed with a cream cheese sundried tomato & pine nuts with cabernet & thyme jus

### *Braised Irish Lamb Shank*

Served on a bed of celeriac puree with glazed shallots port wine jus

### *Honey Oven Roasted Duck Breast & Leg*

On a bed of Citrus Onions with an orange rosemary sauce

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### *Medley of Market Fresh Vegetables & Potatoes or a Mixed Side Salad*

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*Traditional Homemade Mince Pies* Accompanied by crème anglaise

*Chocolate Fudge Gateau* with fresh cream & chocolate sauce

*Glazed Vanilla & Mixed Berry Crème Brule* Drizzled with brandy flavoured Anglaise

*Warm Homemade Christmas Pudding* with brandy flavoured Anglaise & Ice Cream

*Warm Apple & Cinnamon Crumble* with Ice Cream & Crème Anglaise

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### *Freshly Brewed Coffee or Tea*

*In accordance with the Feile Bia Charter our beef, lamb, pork, bacon, chicken and eggs are sourced from local and quality assured suppliers ensure certified traceability to from farm to fork*

