

## Christmas Dinner Menu

### Starters

**Cream of Winter Vegetable soup**

Bread roll

2, (Bread-11), 12 (GF)(VEG)

**Terrine of Duck**

Fig Chutney, Caramelized Orange, Micro herbs, Melba Toast crouton

1, 2, 10, (Melba Toast-11)(GF)

**Aran Island Gin Cured Salmon**

Winter Salad, Capers, Lemon slice, Melba Toast crouton, Garlic Aioli

5, (Melba Toast-11), 13

**Winter Salad**

Mixed leaves, Kidney Beans, Cherry Tomato, Radish, Roasted

Almonds and Peppers

10 (Almonds)(GF)(V)(VEG)

(Gluten Free bread available on request)

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### Main Courses

**Traditional Roast Turkey & Honey Glazed Ham**

Winter vegetables, Creamed Potato, Red Wine Jus

Cranberry Sauce

2, 7, 9, 10, 11 & 12

**Featherblade of Beef**

Slow Cooked Featherblade of Beef, Seasonal Vegetables, Creamed Potato, Red

Wine Jus, Horseradish Sauce

2, 7, 9, 10 & 12 (GF)

**Fillet of Atlantic Hake**

Winter Vegetables, Creamed Potato, White Wine Sauce

2, 5, 9 & 12(GF)

**Spinach & Ricotta Tortellini**

Cream Sauce, Parmesan Shavings

1, 2, 11, 12, 13 (VEG)

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### Dessert

**Christmas Assiette Plate**

Christmas Pudding with Brandy Custard, Mince Pie, Chocolate Log,

Orange Cheesecake

1, 2, 10 & 11

Gluten Free dessert available on request

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Freshly Brewed Bewley's Tea and Coffee

**The beef served in the Claregalway Hotel is of Irish origin and fully traceable.**

**Please ask your server for any dietary requirements.**

ALLERGENS

(1) EGG (2) MILK (3) SHELLFISH (4) MOLLUSCS (5) FISH (6) PEANUTS (7) SESAME (8) SOYA (9) SULPHUR DIOXIDE  
(10) NUTS (11) GLUTEN (12) CELERY (13) MUSTARD (14) LUPIN

(GF) = Gluten Free, (V) = Vegan, (Veg) = Vegetarian

