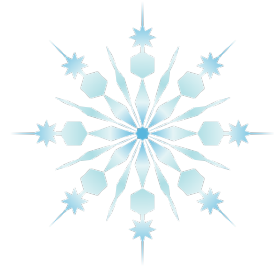


THE FRENCH TABLE



Christmas Menu

Traditional French Onion Soup

Marinated Seabass, Pickled Fennel, Lemon & Olive Oil

Tartine of Slow Cooked Pork, Hazelnuts, Apples & Wholegrain Mustard

Tossed Green Salad with Tomato & Shallot Dressing

Paté de Campagne, Celeriac Remoulade
(*Homemade Country Style Pork & Duck Terrine*)

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Seven Hour Shoulder of Lamb, Field Mushrooms, Smoked Bacon, Red Wine Jus

Grilled Marinated Chicken Breast, Roasted Chicken Wings, Lemon Mayonnaise

Fillet of Fresh Atlantic Hake, Prawn Bisque, Crushed New Potatoes

Tartiflette (Pan-fried New Potatoes, Smoked Bacon, Shallots, Reblochon Cheese)

Spinach, Mushroom & Camembert Pithivier (v)

*All the above main courses are served with potato and a selection of vegetables*

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Tarte du Jour

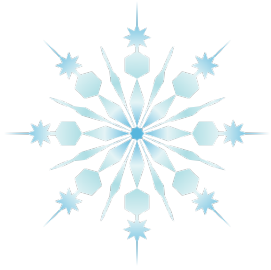
Vanilla flavoured Crème Brûlée

Chocolate Mousse & Chantilly Cream

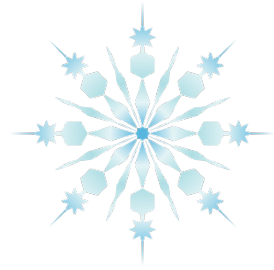
Selection of Ice Creams

€29.50 per person

Available every evening from 6pm



THE
FRENCH TABLE



Christmas Tasting Menu

Amuse Bouche

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Marinated Seabass, Pickled Fennel, Lemon & Olive Oil

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Tartine of Slow Cooked Pork, Hazelnuts, Apples & Wholegrain Mustard

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Pan-fried Fillet of Atlantic Hake, Prawn Bisque

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Oven Roasted Breast of Goose, Braised Red Cabbage, Chestnuts, Red Wine Jus

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The French Table Selection of Desserts to Share

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Tea or Coffee

&

Petit Fours

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€56 per person

*Menu applicable to the whole table*