



# CHRISTMAS MENU

## STARTERS

**GLAZED CHICKEN WINGS**  
Served in a Spicy Asian Sauce

**THAI STYLE FISH CAKES**  
Fish Cake Served with a  
Chilli Sesame Dipping  
Sauce

**GOATS CHEESE SALAD**  
Cheese Baubles coated in a Honey &  
Walnut Crumb, served with Dried  
Cranberries & Beetroot & Yoghurt  
Puree

**CONFIT DUCK LEG**  
Crispy Duck Leg served with Pickled  
Red Cabbage and Blueberry Jus

**SALT & CHILLI CHICKEN**  
Chicken Strips served  
with Curry Aioli

**BUTTERNUT SQUASH & SWEET POTATO SOUP**  
Served with Homemade  
House Bread

## MAINS

**ROAST TURKEY & HAM**  
With Honey Roast Vegetables,  
Creamy Potatoes,  
Brussels Sprouts, Pigs in Blankets  
& Gravy

**SUPREME OF CHICKEN**  
With Creamed Cabbage, Leek  
Croquettes and Jus

**RUDOLPHS 60Z BURGER**  
Irish Prime Beef topped with Onion  
Ring, Bacon, Brie and Red Onion  
Marmalade in a Brioche Bap with  
House Chips

**ROAST IRISH BEEF**  
With Honey Roast Vegetables,  
Creamy Potatoes, Brussel Sprouts,  
Pigs in Blankets & Gravy

**WILD MUSHROOM RISOTTO**  
With Spinach and Grated Parmesan

**GLAZED SALMON FILLET**  
Baked in a Whiskey Glaze with Baby  
Potatoes, Honey Roast Vegetables  
and a Creamy Herb Sauce

## DESSERTS

**WINTER BERRY RICE PUDDING**  
With Homemade Shortbread

**BLONDIE**  
Served with White Chocolate Custard  
topped with Fresh Raspberries

**BAILEYS CHEESECAKE**  
With Chantilly Cream

**LEMON POSSETT**  
Infused with Elderflower, topped  
with Fresh Berries & Shortbread

2 Courses - £22.95

3 Courses - £24.95