



## Christmas Menu 1 - €32

### START

Garlic & herb breaded mushrooms with mixed tossed salad

Warm nut-coated goats cheese with seasonal leaves, black olives & basil pesto

Today's seasonal soup served with a seeded white roll

Marinated BBQ pork ribs in a tangy sweet & sour sauce served with mixed leaves

Local seafood & shellfish chowder with brown soda loaf

### MAIN

Traditional turkey & ham with herb potato stuffing, roast gravy & cranberry sauce

8oz Irish Angus sirloin steak, cooked to your liking and served with a brandy & peppercorn sauce or garlic herb butter (€4 supplement)

Fillet of fresh Atlantic cod topped with pistachio nut butter

Herb roasted stuffed chicken breast with crispy bacon and roast gravy

Steamed fillet of salmon on mixed vegetables with a creamy prawn sauce

Mc Swiggans chicken special, stuffed with cream cheese and wrapped in bacon & breadcrumbs with roast gravy

Golden fried fillets of plaice with homemade tartar sauce

*Selection of vegetarian options from the A la Carte menu also available*

Main course served with garlic gratin potato & vegetables

### DESSERT

Warm Apple Pie ~ Strawberry & Raspberry cheesecake~Christmas Pudding

Lemon posset with fruit compote ~ Chocolate fondant

Tea or Coffee



## Christmas Menu 2 - €34

### START

Baked Italian provolone cheese with basil pesto & sundried tomato, served with salad & garlic croutons

Inis Mor seafood salad with brown soda

salmon, cod, smoked haddock & shrimp in marie rose cocktail sauce with tossed salad

Today's seasonal soup with a seeded fresh white roll

Garlic & herb breaded mushrooms with a mixed tossed salad

Warm chicken salad with lightly spiced chicken, chorizo, olives and feta cheese

Fresh melon with fruit coulis

Local seafood & shellfish chowder with brown soda loaf

### MAIN COURSE

McSwiggans chicken special, stuffed with cream cheese & wrapped in bacon & breadcrumbs with roast gravy

Fillet of fresh Atlantic cod topped with pistachio nut butter

100z Irish Angus sirloin steak, cooked to your liking and served with brandy & peppercorn sauce or garlic & herb butter  
(€4 supplement)

Steamed fillet of salmon with mixed vegetable and a creamy prawn sauce

Fillets of sea bass on a bed of champ with lemon butter

Wok fried spiced chicken breast with mixed vegetables & peanuts, served with savoury rice (sizzling)

Traditional turkey & ham with herb potato stuffing, roast gravy and cranberry sauce

Golden fried fillets of plaice with homemade tartar sauce

Herb roasted stuffed chicken breast with crispy bacon and roast gravy

*Selection of vegetarian options from the A la carte menu also available*

Main course served with garlic gratin potato & vegetables

### DESSERT

Warm Apple Pie ~ Strawberry & Raspberry cheesecake ~ Christmas Pudding

Lemon posset with fruit compote ~ Chocolate fondant

Tea or Coffee



## Christmas Menu 3 - €38

### START

Irish oak smoked salmon with capers & tossed salad, served with brown soda bread

Garlic & herb breaded mushrooms with mixed salad

Local seafood & shellfish chowder served with brown soda loaf

Baked Italian provolone cheese with basil pesto & sundried tomato, served with mixed leaves & garlic croutons

Today's seasonal soup with a seeded white roll

Marinated BBQ pork ribs in a tangy sweet and sour sauce, served with mixed leaf salad

### FOR MAIN COURSE

Glazed honey roasted duckling with herb potato stuffing with a choice of orange & Grand Marnier reduction or roast garlic & rosemary sauce

McSwiggans chicken special, stuffed with cream cheese & wrapped in bacon & breadcrumbs with roast gravy

Local seafood & shellfish coquille  
salmon, cod, smoked haddock & shrimp in white wine sauce with creamy mash and topped with cheese

Traditional turkey & ham with herb potato stuffing, roast gravy & cranberry sauce

100z Irish Angus sirloin steak, cooked to your liking and served with brandy & peppercorn sauce or garlic & herb butter

Wok fried strips of beef in hot bean sauce with fresh chilli & mixed vegetable, served with savoury rice (sizzling)

Fillets of sea bass on champ potato with lemon butter

Pan roasted rack of Irish lamb, cooked to your liking with champ potato and served with roast garlic & rosemary sauce

Golden fried fillets of plaice with homemade tartar sauce

*Selection of vegetarian options from the A La Carte menu also available*

Main course served with garlic potato & vegetables

### DESSERT

Warm Apple Pie ~ Strawberry & Raspberry cheesecake~Christmas Pudding

Lemon posset with fruit compote ~ Chocolate fondant

Tea or Coffee