



The Thatch

Deck the halls with boughs of holly!

Cream of Leek & Potato Soup, Herb Oil
Atlantic Seafood Chowder
Duo of Melon, Fresh Fruit & Tropical Sorbet
Golden Fried Garlic Mushrooms, Garlic Mayonnaise
Chicken & Mushroom Vol-Au-Vent
Savoury Potato Cake with Bacon & Cabbage Cream and Warm Smoked
Chicken
Pressed Ham Terrine, Spiced Apple Compote
Goats Cheese, Pear & Candied Pecan Salad

Spiced Goose Breast with Clementine & Rosemary
Roast Sirloin of Beef, Red Wine Jus
Traditional Roast Turkey with Baked Cider Ham
Roulade of Chicken, Stuffed with Black Pudding, Savoury Stuffing &
Mushroom Sauce
Pheasant Pie in a Light Puff Pastry
Grilled Escalope of Salmon, Pesto dressed Vegetables
Roast Butternut Squash with Red Cabbage & Cashel Blue Cheese

*The above Main Courses are served with a choice of Fresh Market
Vegetables and Potatoes*



The Thatch

'Tis the season to be jolly

Caramel & Chocolate Cheesecake
Winter Berry Pavlova
Christmas Pudding, Brandy Cream
Chocolate & Cranberry Yule Log
Bread & Butter Pudding, Custard
Seasonal Tiramisu

Served with Vanilla Ice-Cream & Whipped Cream

Signature Blend Irish Tea

or

Freshly Brewed Coffee

€23