The Ross Festive Christmas Menu 2023

Christmas Cocktail on Arrival

Selection of Breads & Dips

Cromane Mussels (c)

Mussels in Tequila Butter, Chilli, Lemongrass, Garlic, White Wine & Cream with Garlic Buttered Sourdough Bread

Goats Cheese Bruschetta (v)(c)

Warm Bluebell Goats Cheese, Mary's leaves, Balsamic Red Onion

Seared Beef Salad (c) (n)

Vodka & Chilli Marinated Strips, Pears, Cashel Blue Cheese, Mary's Leaves, Balsamic Red Onion, Red Peppers, Toasted Pecans & Wholegrain Mustard Vinaigrette

Cajun Spiced Calamari

Cajun Mayo & Lemon

Chorizo Arancini (n)

Gubbeen Chorizo, Smoked Gubbeen Cheese, Rocket Yoghurt, Mary's Leaves, Smoked Paprika Mayo

Confit Duck Leg (g)

Roasted Garlic & Chives, Cream Potato, Red Cabbage Stew, Blackberry Gravy

Blackened Salmon (g)

Cajun Spiced Salmon, Sauté Baby Potatoes, Red Onion, Broccoli Stem, Peanut Rayu, Beurre Blanc

10oz Hereford Sirloin Steak (g) (€5.00 Supplement)

Wild Mushroom, Red Onion, Confit Cherry Tomatoes, Seasonal Vegetables, Potato Fondant, Green Peppercorn Sauce, Fries

Wild Mushroom Gnocchi (v)

Wild Mushroom, Spinach, Thyme & Garlic Butter, Cream, Parmesan Cheese

Cronin's Irish Chicken Supreme (c)

Bacon Stuffing, Black Pudding Cream Potato, Roasted Root Vegetable, Red Wine Jus

Trio of Dessert

Mini Lemon Meringue Pie, Chocolate Choux Buns, Christmas Pudding Cheesecake

Tea/Coffee with Mini Mince Pies

Price: €50.00