



THE BREHON
HOTEL & SPA

MERRY
Christmas

TO START

Amuse-bouche

Smoked Venison

with with sour cream and peppercorns 7|11|1

STARTER

Heirloom Roast Beets,

Bluebell farm goats cheese ,orange and fennel, sherry dressing
7/9/10/12

Honey Dew Melon

Brushed with honey and thyme, shaved prosciutto 12

Irish Organic Smoked Salmon and Crab

Yuzu crème fraiche and Caviar 2/4/7/12

Classic Atlantic Prawns,

Fennel Salad and Cognac Marie Rose Sauce 2/7/9/10/12

SOUP OR SORBET

Cream of Leek & Potato

Soup Sour Cream and Chives 7/9/12

Mango and passionfruit sorbet

MAIN COURSE

Pan Fried Irish Beef Fillet

Root veg puree , fondant potato ,king oyster mushroom, red wine jus 7/9/12

Seared Wild Turbot

charred tender stem broccoli ,chive and champagne cream sauce 4/7/12

Wild Mushroom Totellini

crozier blue cheese , baby spinach, toasted hazelnuts and white wine cream
1w/3/4/7/8h/12

Roast Turkey with Smoked Limerick Ham

Apricot and Sage Stuffing and stewed cranberries 1w/3/7/9/12

Seared Irish Duck Breast

with parsnip puree and crisps, baked onion , sloe jus 4/7/9/12/

DESSERT

Traditional Christmas Pudding

Brandy Sauce and Vanilla Ice-Cream 1w/3/7/8pi/12

Caramelized Apple Tartan

Cinnamon custard ice-cream 1w/3/7/10

Yule Chocolate Log

Poached Mandarin, fennel and toasted almonds 1w/3/7/8a/12

TO FINISH

Freshly Brewed Tea & Coffee

Served with Home-made Petit Fours

Allergen coding

1w Wheat | **1b** Barley | **1o** Oats | **1r** Rye | **2** Crustaceans | **3** Eggs | **4** Fish | **5** Peanuts | **6** Soy Beans | **7** Milk
8a Almonds | **8b** Brazils | **8c** Cashews | **8h** Hazelnuts | **8m** Macadamia | **8pe** Pecans | **8pi** Pistachios
8w Walnuts | **9** Celery | **10** Mustard | **11** Sesame Seeds | **12** Sulphites | **13** Lupin | **14** Molluscs