



SHORELINE HOTEL

December Christmas Menu

Starters

Soup of the day, homemade brown bread

ALLERGENS | V,7,9

Wild Atlantic poached salmon riette, citrus vinaigrette apple & fennel salad

ALLERGENS | C,4,7

Confit duck leg ballotine, hazelnut crumbs, pink grapefruit jus, carrot & star anise

ALLERGENS | C,7,8,9,10,12

Mains

8oz Rib eye steak, cook to your liking, served with double cooked chip, mushroom ketchup, garlic butter or peppercorn sauce (€8 supplement)

ALLERGENS | C,7,9,10,12

Festive roast turkey & ham, sage & stuffing, creamy mash potato & cranberry jus

ALLERGENS | 1,9,12,13

Pan fried fillet of salmon, ratatouille, capers & lemon beurre blanc

ALLERGENS | C,4,7,9,12

Dessert

Christmas pudding, salted caramel ice cream & brandy crème anglaise

ALLERGENS | 1,7,8,12,13

Homemade caramel cheesecake, chantilly cream & fresh berry compote

ALLERGENS | 1,3,7,13

Tea/Coffee & Mince pie

ALLERGENS | 1,8,12,13

4 course for €25

4 course + a glass of wine €30

1 main + T&C mince pie €20

Please notify a member of our team regarding any food allergies or intolerances.

Allergens: 1. Cereals containing Gluten. 2. Crustaceans. 3. Eggs. 4. Fish. 5. Peanut. 6. Soybeans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs. (V) denotes suitable for Vegetarians. (C) denoted suitable for Coeliacs