SHORELINE
HOTEL

Festive Set Menu

€45pp for 3 course | €50pp for 3 course & glass of prosecco

Spiced Butternut squash & coconut soup, fresh bread rolls
ALLERGENS: CE-WHEAT | M | E

Smoked chicken and mushroom vol au vent, puff pastry case, white wine cream
ALLERGENS: CE-WHEAT | SD | CL | M | E

Prawn Bruschetta, Chargrilled Sourdough, Cherry Tomato, Garlic White Wine Sauce
ALLERGENS: F |CR | SD | MS | M

Goats cheese and beetroot salad, rocket, cherry tomato, walnuts, balsamic dressing

ALLERGENS: M | N-WALNUTS | SD

Main Course

Roast stuffed turkey and ham, sage & onion stuffing, roast gravy, cranberry sauce
ALLERGENS:CE-WHEAT | N-PINENUTS | M

Baked fillet of salmon, baby potato cake and wilted samphire
ALLERGENS:F | M

Wild mushroom risotto, mascarpone cheese, parmesan, fresh herbs, truffle oil
ALLERGENS: M | SD

Braised feather blade of beef, bourguignon sauce, roast winter vegetables, creamy mash

ALLERGENS: D | CL | M

Dessert

Warm Christmas pudding & Flambee Whiskey Ice Cream
ALLERGENS: CEWHEAT | SD | M | E

Yule Log, Cremé Anglaise, Honeycomb Ice Cream
ALLERGENS: CE-WHEAT | M | E

Chocolate brownie, chocolate & caramel sauce, vanilla ice cream
ALLERGENS: CE-WHEAT | M | E

White chocolate and raspberry cheesecake, mix berry compote, fresh cream
ALLERGENS: CE-WHEAT | M | E

Freshly Brewed Fonté Coffee or Tea

= vegetarian = vegan C = coeliac

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

Allergen Index: CL-Celery | CE-Cereals | CR-Crustaceans | E-Eggs | F-Fish
L-Lupin | M-Milk | ML-Molluscs | MS-Mustard | N-Nuts | P-Peanuts
SS-Sesame Seeds | SD-Sulpher Dioxide | SY-Soya