Christmas Menu

Starters

Chefs Homemade Soup of the Day
served with a selection of fresh breads

Dunmore East Seafood Chowder
fresh seafood in a creamy white wine sauce

Golden Breaded Pork Ribs
Slow cooked pork ribs, coated in breadcrumbs, served with apple chutney and chilli jam

Winter Salad
Mixed leaves, beetroot, chicpeas, pomogranate seeds and wallnuts with an olive oil and balsamic dressing

Mains

Hand Carved Turkey & Ham
Traditional roast Christmas turkey & ham with apple and apricot stuffing, garlic baby potatoes, and roasted vegetables served with a rich roast gravy and cranberry sauce

Slow Braised Rib of Beef
with glazed vegetables, creamy mash, roast potatoes and a homemade gravy

Oven Baked Fillet of Salmon
served with vegetables, garlic baby potatoes, creamy mash and a white wine sauce

Lamb Curry
slow cooked lamb, in an aromatic curry sauce with fried cashew nuts and curry leaves served with steamed rice and popadom

Ravioli
pasta stuffed with spinach and cheese with a herb and tomato sauce served with garlic bread

Dessert

Chefs Trio of Desserts
served with Tea/Coffee

WM HOTEL

