



Christmas Menu



2020

Four Courses | €36 Per Person

On Arrival

Enjoy a Glass of Raspberry Limoncello Prosecco

Starters

Chef's Soup

Locally sourced Organic Vegetables (7,9) GF

Smoked Salmon

With Beetroot & Vodka Crème Fraiche (4,7) GF

Brie, Apple & Onion Tart

With Mill House Farm Organic Salad & Roasted Walnuts (1,8,10)

Warm Aromatic Duck Spring Rolls

Five-Spice, Hoisin Purple Plum Drizzle, Mill House Farm Organic Mixed Leaf Salad (1,3,7)

Wild Forest Mushroom Gratin

With French de Xe're's Sherry Vinaigre Shallot Cream & Smokey Knockanore Cheese (7) GF

Old Stone House Chicken Wings

Hot or BBQ Sauce, Homemade Garlic Dip (3,7) GF

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Mains

Sage & Orange Roast Turkey & Glazed Ham
Cranberry, Orange & Sage Stuffing (1,7)

Baked Salmon Fillet with Pickled Cranberries, Parsley & Pistachios
Blackened Lime & Lemongrass Drizzle (1,4,7,8)

Venison Steak
Pan-Fried with Shimeji Mushrooms, Blackberry & Red Wine Jus GF

Honey Roast Duck (Supplement €4)
Pickled Red Cabbage, Fresh Figs, Plum Sauce GF

Chef's Pork Ribs
Hot Barbecue, Spiced Bourbon, Apple Glaze, Organic Salad Garnish (10,11) GF

10 oz Prime 100% Irish Sirloin Steak (Supplement €6)
Sautéed Mushrooms, Tobacco Onions, Pepper Cream Sauce (7) GF

Vegan Wellington
Miso Mushrooms, Butternut Squash, Chestnuts (1) VE

**- Mains are served with Mashed Potatoes & Vegetables.
Sauces are served on the side. -**



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Desserts

Old Stone House Baked Alaska
Sponge, Raspberry Ice-Cream & Meringue (1,3,7)

Baileys Cheesecake
With Fresh Cream (1,3,7)

Christmas Pudding
Brandy Sauce & Cream (1,3,7)

Sticky Chocolate & Orange Cake
With Fresh Cream (1,3,7)

Tea/Coffee