



CHARLEVILLE PARK
HOTEL & LEISURE CLUB
★★★★

FESTIVE DINNER MENU

From €34.95 per person

Starters

Freshly prepared soup of the day served with warm penny loaves

Blue bell falls goats cheese boilie, candied walnuts, beetroot crisps, beetroot gel, and alfalfa cress salad

White crab meat bon bons served with a fennel jam and house dressed salad

Duck liver parfait served with a plum and apple chutney toasted sour dough bread

Main Course

Roast Turkey and honey glazed ham

chestnut and herb stuffing roast cranberry jam and house gravy

48 hour slow roast blade of beef

spiced parsnip puree parsnip crisps and red wine reduction

Blacken fillet of brill

fresh chilli molasses, chervil citrus crème fraiche

Pan fried fillet of duck

served with spiced sweet potato fondant rich redcurrant sauce

All of the above is served with seasonal vegetable parcels chateau potato, creamy champ potato

smoked bacon wrapped chipolata's

Dessert

Mini Christmas pudding served with seasonal berries and a brandy anglaise

Homemade chocolate torte served with vanilla and ginger ice cream

Lemon meringue tart with winter berry compote

Vanilla panna cotta served with a blackberry coulis