



*The Royal St George Yacht Club
Christmas Dinner
December 2015*



Dinner Menu

Starters

Salmon Roulade

Served with Confit Lemon Aioli

Chicken Liver Paté

Served with Toasted Walnuts, Pear & Calvados Relish

Soup of the Day

Boyne Valley Goat Cheese

With Truffle Oil & Honey

Main Courses

Guinea Fowl Supreme

With Potato Fondant, Celeriac Purée, & Red Currant Jus

Turkey & Ham

With Apricot & Hazelnut, Red Wine Jus, Confit Baby Potatoes, & Winter Veg

Herb Crusted Hake

With Cauliflower Purée & Sautéed Asparagus

6oz Venison Steak

With Roast Pumpkin Purée, Heirloom Carrots, & Red Wine Jus

Sirloin of Beef

With Braised Shallots, Heirloom Carrots, & Red Wine Jus

Desserts

George Mess

Christmas Pudding

With Crème Anglaise

Tiramisu

Chocolate Fondant

Freshly Brewed Java Tea or Coffee

Freshly Baked Mince Pies