



# Royal St George Yacht Club Christmas Dinner

*The food allergens used in the preparation of our food can be viewed in a separate menu available at our cash register. Please ask a member of our staff if you need additional information on food allergens.*





## Starters

*Irish Salmon Gravlax*

*Pickled Cucumber & Irish Trout Caviar*

*Tian of Smoked Chicken*

*Apricot Puree & Black Sesame Seeds*

*Boyne Valley Goat's Cheese*

*Beetroot Puree & Raspberry Dressing*

*Traditional Wild Game Soup*

## Main Courses

*Rump of Lamb*

*Garlic Mash, Roast Vegetables & a Rich Jus*

*Traditional Roast Turkey & Ham*

*Apricot Stuffing, Pork Rissoles, Cranberry Sauce*

*Pan Fried Fillet of Cod*

*Served with Lentil & Pancetta Broth*

*Pan Fried Guinea Fowl*

*With a Silver Onion, Apricot & Pancetta Sauce*

## Desserts

*Christmas Pudding, Brandy Sauce*

*Winter Berry Roulade*

*Poached Pear*

*Butterscotch Sauce, Walnuts, Rum & Raisin Ice Cream*

*Freshly Brewed Java Tea or Coffee*

*Freshly Baked Mince Pies*

