



MERRY CHRISTMAS & HAPPY NEW YEAR FROM ALL THE TEAM AT THE ROYAL HOTEL, BRAY

Starters

Smoked Salmon & Prawn

With Fennel, Lime & Marie Rose Crème (3,4,5,9)

Warm Chicken & Mushroom Vol au Vent

Cooked in a white wine cream (2,4,7,14)

Panko Fried Wicklow Brie

With local Honey & Cranberry Compote (2,4,7)

Chefs Vegetable & Roasted Parsnip Soup

With Brown Soda bread (7, 14)

Roast Butternut Squash Salad

Tossed with basil, Rocket & Pine Nuts (10)

Mains

Braised Feather Blade of Irish Angus Beef

Served with Yorkshire pudding, Roast Garlic & Rosemary Jus (4,7,9,14)

Roasted Turkey Breast & Honey Glazed Baked Ham

Served with Sage Stuffing & Red Wine Gravy (2,4,7,9,10,14)

Herb Crusted Fillet of Irish Salmon

Served with a Lemon Butter Cream (2,5,7,14)

Honey Roast 1/2 Crispy Duck

With a Sour Cherry & Orange Sauce (7,14)

Fire Roasted Red Pepper & Durum Wheat Linguini

With Slow cooked Tomato sauce, Baby Spinach, roast garlic & sunflower (2,4)

Desserts

Chefs Homemade Christmas Pudding

With a Brandy Anglaise (2,4,7,10,,14)

Raspberry & White Chocolate Roulade

With Berry & Orange Compote (2,4,7,13)

Royal Hot Apple & Cinnamon Pie

With Vanilla Chantilly Cream (2,4,7)

Siobhan's Lemon & Honeycomb Cheesecake(2,4,7)

Freshly Brewed Tea/Coffee & Mince Pies

3 Course €35.00

