

Menu

CHRISTMAS DAY 2024

Homemade Vegetable Soup (vegetarian)

Champagne Infused Parisienne of Melon, Mixed Berries, Sorbet (vegetarian / coeliac)

Crispy Duck Confit, Braised Red Cabbage, Balsamic Drizzle

Crispy Fried Brie, Wild Cranberry Chutney

Prawn & Smoked Salmon Cocktail, Wheaten Bread

Wild Mushroom & Rocket Risotto, Herb Oil, Parmesan

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Traditional Roast Stuffed Turkey & Ham, Chipolatas, Rich Gravy

Roast Loin of Irish Venison, Smoked Bacon Dauphinoise,
Red Cabbage, Red Wine Jus (coeliac)

Pan-fried Cod, Seared Scallops, Asparagus, Herb Cream

Pan-fried Duck Breast, Smoked Bacon Dauphinoise, Roasted Root Vegetables,
Red Wine Jus (coeliac)

Parsnip & Porcini Mushroom Wellington, Thyme, Garlic & Parmesan Cream

Served With Glazed Carrots, Brussel Sprouts, Roast & Creamed Potatoes

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Christmas Pudding, Brandy Sauce

Apple & Cinnamon Creme Brulee,
Homemade Shortbread

Baileys Cheesecake

Mixed Berry Pavlova (coeliac)

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Tea or Coffee



Wishing you a joyful Christmas and
a Happy and Peaceful New Year
from all at Viscounts Restaurant

