



## **The Clubhouse at Luttrellstown Castle Resort**

### **Christmas Eve Sample Menu**

#### **Appetisers**

Roast Celeriac & Hazelnut Soup

Chicken Liver Parfait, Burnt Pear, Walnuts and Toasted Brioche

Warm Ardsallagh Goats Cheese, Pickled Beetroot, Beetroot Purée, Apple Gel.



#### **Main Course**

Traditional Roast Turkey & Ham, Pork and Apple Stuffing, Glazed Root Vegetables & Thyme Jus.

Slow Braised Beef Feather Blade, Roasted Celeriac Purée, Puy Lentils & Smoked Bacon & Pearl Onion Jus.

Pan Roasted Hake, Braised Leeks, Shrimp & Butter Bean Velouté.

Mixed Grain Risotto, Charred Butternut Squash, Butternut Squash Purée, Onion Pesto & Crispy Sage



#### **Desserts**

Salted Caramel and Pear Cheesecake

Raspberry and Pistachio Gateaux

Luttrellstown Christmas Pudding with Brandy Custard



Freshly Brewed Tea or Coffee and Mince Pies

**2-Course €50/ 3-Course €55**

A Discretionary 10% Service Is Added. All Gratuities and Service Charge are Given Directly to Staff

All Prices are Inclusive of VAT  
All our meat is of Irish origin and locally sourced.



As members of Good Food Ireland, we are committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers.