

Christmas Menu 2016

Glass of mulled wine on arrival.

Ingredients sourced from local farms.



Starters

Earthy Mushroom & Sweet Chestnut
Soup, with Home-Made Brown Bread

Shredded Duck Wontons, with a Spiced Plum
Sauce and a Winter Slaw

Warm Boilie Goats Cheese Salad, with a Poached Pear,
Walnuts & a Red Onion Marmalade

Luscious Prawn Cocktail with a Marie Rose Sauce

De Roiste Black & White Pudding Fritters, with a Sautéed Baby
Potato & Rocket Salad, finished with Folláin Tomato Relish

Mains

Chargrilled 10 Oz Irish Hereford Sirloin Steak (GF) Chargrilled to your
liking served With Portobello Mushroom, Onion Rings, Peppercorn
Sauce or Garlic Butter & Chunky Home Cut House Fries

Baked Fillet of Hake Served with Herb Creamed Potato, Smoked
Bacon & Pea Chive Buerre Blanc (GF)

Silver Hill Half Roast Crispy Duck with Parsnip Puree, Spiced Fruit
Sauce & Parsnip Chips

Fillet of Turkey Breast, Wrapped in Prosciutto Ham, Served with Sage
& Onion Stuffing, Cranberry & Herb Croquette & Finished with Red
Wine & Rosemary Jus

Fresh Ravioli Stuffed with Walnut & Gorgonzola, in a Mushroom &
Tarragon Cream Sauce & Finished with Crumbled Candied Walnuts

Desserts

Traditional Plum Pudding Served with Custard & Fresh Cream

Double Chocolate Brownie Served Warm with Vanilla
Ice-Cream & Smothered with Chocolate Sauce

Home Made Mince Pies

Scrumptious Mills Inn Apple Pie Served
with Crème Anglaise & Fresh Cream

Warm Winter Berry Pudding

**3 Course
Lunch Menu
Also available
from €25**