



GRILL
CLAYTON HOTEL SILVER SPRINGS

Welcome to the Grill Restaurant

Christmas Dinner Menu

STARTERS

Spiced beef salad

Slithers of Tom Durcan spiced beef on a bed of mix winter leaves, crumbed Cashel blue cheese, parsnip crisp, sun blushed tomato & cranberry mayonnaise

(Contains allergens 7, 11)

Smoked haddock & seatrout fishcake

With pink peppercorn & lime crème fraise, dressed seasonal salad, basil & caper aioli

(Contains allergens 3, 6, 7, 9, 11)

Ardsallagh goats cheese tartlet

With beetroot, caramelized red onion, balsamic dressed rocket & red pepper coulis

(Contains allergens 6, 7, 8, 11, 12)

Chicken Liver Parfait

Chef's homemade chicken liver parfait, with orange & star anise marmalade, assorted micro leaves and toasted brioche

(Contains allergens 7, 11, 13)

SOUP

Homemade soup of the day

Sometimes smooth, sometimes rustic but always homemade served with a rustic roll

(Contain allergens 7, 9, 11)

Creamy seafood chowder

Fresh fish and shellfish with freshly baked brown bread

(Contains allergens 1, 2, 3, 6 wheat, 7, 8, 9 & 12)

MAIN

Traditional roast crown of turkey On a bed of baked Limerick ham with a thyme & sage stuffing, creamed potato, cranberry scented jus

(Contains allergens 6, 9, 12)

Roast sirloin of Irish beef

On champ mash with pickled pearl onion jus lie

(Contains allergens 7)

Sautéed supreme of chicken

With sausage meat and tarragon mousse, Rosemary mustard potato, forest mushroom & herb veloute

(Contains allergens 6, 7, 9)

Roast hake fillet wrapped in prosciutto

Fennel & mussel ragout, rocket & lemon oil

(Contains allergens 3, 7)

Crispy confit duck leg

On a bed of thyme & spring onion, pomme puree, spiced plums and balsamic glaze

(Contains allergenS 6 wheat, 7, 11, 12)

DESSERT

Assiette of Chef's desserts

Death by chocolate, Sicilian lemon tart, Baileys cheesecake

(Contains allergens 5, 6, 7, 11)

Petit choux buns

Filled with vanilla cream, chocolate sauce & flaked almonds

(Contains allergens 5, 6, 7, 11)

Traditional Christmas pudding

Served with crème anglaise and clotted cream

(Contains allergens 5, 6, 7, 11)

Ferrero Rocher cheesecake

Served with warm chocolate ganache and vanilla bean ice-cream

(Contains allergens 5, 6, 7, 11)

Freshly brewed

**Bewleys tea or coffee followed
by seasonal mini mince pies**

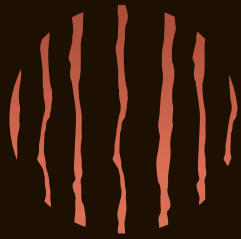
ALLERGEN INDEX

No. 1 & 2 Shellfish	No. 9 Sulphur dioxide
No. 3 Fish	No. 10 Sesame seeds
No. 4 Peanuts	No. 11 Egg
No. 5 Nuts	No. 12 Celery & celeriac
No. 6 Cereal containing gluten	No. 13 Mustard
No. 7 Milk/milk products	No. 14 Lupin
No. 8 Soya	

Christmas Menu €39.00 per person

✉ events.silversprings@claytonhotels.com 🌐 claytonhotelsilversprings.com

Wishing you all a Merry Christmas and a Happy New Year
from all the staff and management of Clayton Hotel Silver Springs



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