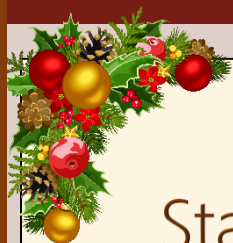


# Lower Grill

## Christmas Lunch

### Menu



## Starter

---

### Spiced beef salad

*Slithers of spiced beef on a bed of greens, crumbed Cashel blue cheese, parsnip crisps & sun blushed tomato dressing*

### Thai spiced hake & seatrout fishcake

*in a pepperonata sauce  
Crunchy fennel & sakura salad, lemon infusion*

### Ardsallagh goats cheese

*on homemade thyme & dried onion loaf  
With pickled broad bean & cauliflower, beetroot dressing*

---

## Main

### Traditional roast crown of turkey

*On a bed of baked Limerick ham with a thyme & sage stuffing, creamed potato, cranberry scented jus*

### Roast sirloin of Irish beef

*On champ mash with pickled pearl onion jus lie*

### Sautéed supreme of chicken

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

### Roast hake fillet wrapped in prosciutto

*Fennel & mussel ragout, rocket & lemon oil*

## Dessert

---

### Assiette of Chef's desserts

*Death by chocolate, Sicilian lemon tart, Baileys cheesecake,*

### Petit choux buns

*Filled with vanilla cream, chocolate sauce & flaked almonds*

### Traditional Christmas pudding

*Served with crème anglaise and clotted cream*

### Freshly brewed Bewleys tea or coffee

*followed by seasonal mini mince pies*

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



**Christmas Lunch Menu €25 per person**

**Minimum numbers of 25 apply**

**[www.claytonhotelsilversprings.com](http://www.claytonhotelsilversprings.com) / [events.silversprings@claytonhotels.com](mailto:events.silversprings@claytonhotels.com)**