



With passion, care & patience at The Harbour Club
Christmas Day Lunch
25/12/2019

Amuse Bouche

Chef's Creation

Starters

Hamhock & Guinea Fowl Terrine

Mustard, Shallots, Figs & Port

Or

Tortellacci

Mushrooms & Parmesan

Main courses

Fisherman's Catch

Salsify, Mussels, Mace & Samphire

Or

Beef Sirloin

Sweet Potato Dauphinoise, Onion, Brussel Sprouts & Pancetta

Pre- Dessert

Raspberry Sorbet

Dessert

Parsnip, White Chocolate , Roasted Milk & Malt

Petit Fours

Mini Mince Pies & Chocolate Truffles

€60 per person

Kindly ask your server if you suffer from any food intolerances or allergies