



BARBERSTOWN CASTLE  
HOTEL

## *Christmas Menu*

### *Amuse Bouche*



### *Starters*

*Ham Hock, Foie Gras and Pistachio Pate, Prune puree, Cornichons*  
*Salmon Gravlax, Beetroot, Pomegranate, Capers, and Crispy Sourdough*  
*Ricotta, Spinach & Walnuts Cannelloni, Roast Parsnip Velouté*



### *Main*

*Festive Free-Range Turkey & Cider Glazed Ham, Chestnut, Herb & Apricot Stuffing, Port*  
*Pan Fried Halibut, Lobster Ravioli, Asparagus, Champagne Sauce*  
*Chargrilled Irish Beef Fillet, Jerusalem Artichoke Puree, Black Truffle Jus*  
*\*7.50 supplement\**



### *Dessert*

*Mistletoe Forest Berries Trifle, Pistachio & Almond Biscotti*  
*Royal Chocolate Cake, Gold Leaf, Cherry Sorbet*  
*Irish Farmhouse Cheeses, Quince Jelly, Fresh Grapes, Raisin Chutney, Crackers*  
*\*€6.50 supplement\**



*Freshly Brewed Tea or Coffee & Petit Fours*

*Chef Pablo Bernardo*

*Please ask for alternative options should you have any special dietary requirements or allergies. All the major allergens are present in our kitchen in one form or another. We will try our best to avoid any accidental cross contact, but we cannot offer a guarantee that this will not occur*