



HARBOURMASTER
BAR & RESTAURANT

Christmas Menu

.... Starters

Homemade Soup of the Day 1, 6
with a freshly baked bread roll.

Smoked Salmon Gravalax 1, 11, 14
Traditional Irish smoked Salmon plate with red onion & caper salsa with brown bread.

Confit Duck Leg 3, 10
Slow cooked Silver Hill Duck leg, served with baby leaves, beetroot, cherry tomatoes, seeds, honey & ginger dressing.

Prawn Caesar 1, 2, 3, 4, 7, 14
Grilled Prawns in lemon & butter served with classic Caesar salad, croutons, crispy bacon, parmesan shavings.

.... Main Course

Turkey & Ham 1, 6, 8, 11
Traditional roast stuffed Turkey & ham, served with creamy mash & cranberry relish.

Roasted Beef 6, 11
Roast rib of Irish beef, served with creamed mash potato & rich red wine jus.

Fresh Salmon 6, 14
Pan fried fillet of Salmon garnished with creamy mash, cherry tomato, buttered garden peas.

Goats Cheese Pastry Parcel 3, 6, 10, 11
Warm Five Miles Goats cheese, roasted bell peppers, white onions, sweet potatoes, butternut squash, olives & sesame seeds served in a bed of salad & balsamic glaze.

.... Desserts

Trio of Desserts 1, 3, 6, 7
Chocolate cake & chocolate sauce, Classic cheesecake & Roulade served with fresh whipped cream and strawberry.

MERRY CHRISTMAS
from The Harbourmaster Team

ALLERGEN INFORMATION

01 Gluten	04 Peanuts	07 Nuts	10 Sesame Seeds	12 Lupin
02 Crustaceans	05 Soy beans	08 Celery	11 Sulphur Dioxide / Sulphites	13 Molluscs
03 Eggs	06 Milk	09 Mustard		14 Fish