

# CHRISTMAS BOWL MENU

## SAVOURY

Ballotine of Bronze Irish Mountain Turkey, Pine Salt Roast Potato,  
Maple Glazed Chantenay Carrot, Brussels Sprout & Chestnut, Sage & Onion Stuffing, Madeira Jus

Seared Scallops, Cauliflower Cream Puree, Microgreen Salad, Crispy Onion

Venison & Cranberry Ragout, Creamy Mash Potato, Pickled Red Cabbage

Carved Roast Skeaghanore Duck Breast, Sauteed Potato, Sprout Leaves, Cherry Glaze

Slow Cooked Boyne Valley Beef & Oyster Mushroom, Truffled Cream Potato,  
Cavalo Nero, Celeriac Crisps, Burgundy Pan Jus

Aubergine Rollatini, Ricotta & Spinach, Marinara Sauce, Mozzarella (V)

Howth West Pier Smokie, Haddock, Prawn, Hegarty's Cheddar Mash

Panko Crumbed Cod Bites, Sticky Rice, Katsu Curry

Chunky polenta & Parmesan Chips, Croke Park Fresh Tomato Chilli Jam, Vegetable Crisps (V)

Herb Crusted Salmon, Fried Dauphinoise, Spinach, Mussel Cream Chowder

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## DESSERT

Baileys Irish Cream Pannacotta, Pistachio & Date Biscotti

Croke Park Winter Mess, Meringue, Spiced Cherry  
and Berry Compote, Whipped Cream

Warm Brownie Bowl, Chocolate Orange Sauce

Panettone Bread & Butter Pudding, Brandy Egg Custard

Mulled Wine Christmas Trifle

## CHEF'S LIVE DESSERT STATION

*To elevate your event, consider adding one of our live stations. Our talented chefs will create your dessert right in front of your guests, offering an exciting, interactive experience that will leave a lasting impression.*

Chocolate Fountain with Strawberries, Flame Torched Marshmallows & Pineapple, Chef's Selection of Mini Festive Desserts

Build Your Own Apple Crumble Station with Choice of Fruit, Crumble, Custard, Torched Marshmallow, and Additional Toppings!

- 5 Bowls including dessert

- 6 Bowls including dessert

Chef's Live dessert station - €20.00 plus VAT per person (*supplement*)

*Ask your event manager about our Savoury Live Stations - available upon request*