CHRISTMAS NIGHT MENU

Saturday, December 25, 2021 at 7:00 p.m.
at The Clubhouse Sunset Harbour Club.

Champagne Cocktail on Arrival at 7pm.
Dinner is served @ 7.30p.m.
Live Entertainment @ 9p.m.

Starters

Leek and Potato Soup served with Crusty Bread
Prawn Cocktail with Succulent Atlantic Prawns
Chicken Liver Pate served with Whole Meal Bread
Fruit Jewels with a Raspberry Coulis.

Main Courses

Traditional Turkey served with All The Trimmings!!
Sage and Onion Stuffing, "Pigs in Blankets", Roast Parsnips, Fresh Seasonal Vegetables, Roast and Creamed Potatoes and a Rich Seasoned Gravy.

Sirloin of Beef served with Yorkshire Pudding
Served with Fresh Seasonal Vegetables an Enriched Gravy.

Salmon Fillet in a Champagne Sauce
Served with Canarian Potatoes and Fresh Seasonal Vegetables.

Vegetable Sizzling Dish,
With Mixed Peppers, Mushrooms, Onions, Peas, Sweet Corn in Our Chef's Oriental Sauce served with Long Grain Rice.

Mediterranean Goat's Cheese Parcel
Served with Fresh Seasonal Vegetables and a Provencal Sauce.

Desserts

Traditional Christmas Pudding
Lemon Meringue
Profiteroles with Cream
Various Ice Creams

Adults €39.95 Under 11's €15

Reservations Only Email: - markdancox@aol.com
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