

MARLIN

HOTEL

Christmas Lunch Menu

STARTERS

Homemade Winter Vegetable Soup served with Brown Bread 1, 7

Crispy Pork Belly, Celeriac, and Apple Purée 12

Goat Cheese & Onion Jam Tart 1, 7, 12

Smoked Salmon Mousse and Cucumber 4, 7, 12

MAIN COURSES

Turkey & Ham Roulade, Herb Stuffing, Roast Potatoes, Roast Mixed Veg, Brussel Sprouts, Homemade Gravy, and Cranberry Sauce 1, 7, 10, 12

Half Rotisserie Chicken served with Roast Carrots, Balsamic Glaze, Sesame Seeds and Maris Piper Fries 7, 11, 12, 13

Pan Fry Cod, Roasted Baby Potatoes, Wilted Spinach & Mussel Meat, and White Sauce 2, 4, 7, 14

Wild Mushrooms Tagliatelle Pasta, Parmesan, and Rocket 1, 3, 7, 12

DESSERTS

Maltesers Cheesecake, Salted Caramel Ice Cream 1, 3, 8, 7

Warm Apple Pie, Salted Caramel Sauce, and Vanilla Ice Cream 1, 3, 7

Christmas Pudding, Crème Anglaise, and Vanilla Ice Cream 1, 3, 7

Profiteroles, Chocolate Ganache, and Mixed Berries 1, 7

Followed by Tea or Coffee

3 COURSES €45 PER PERSON

Minimum numbers apply.

A service charge of 12.5% applies to groups of 6 people or more.

1. Celery. 2. Crustaceans 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.

MARLIN

HOTEL

Christmas Dinner Menu

Glass of Mulled Wine on Arrival and a Selection of Petit Pain and Butter

STARTERS

Homemade Winter Vegetable Soup served with Brown Bread 1, 7

Crispy Pork Belly, Celeriac, and Apple Purée 12

Goat Cheese & Onion Jam Tart 1, 7, 12

Smoked Salmon Mousse and Cucumber 4, 7, 12

MAIN COURSES

Turkey & Ham Roulade, Herb Stuffing, Roast Potatoes, Roast Mixed Veg, Brussel Sprouts, Homemade Gravy, Cranberry Sauce 1, 7, 10, 12

Roast Striploin of Irish Beef, Roast Potatoes, Roast Mixed Veg, Brussel Sprouts, Homemade Gravy 1, 7, 10, 12

Pan Fried Salmon, Carrot Puree, Courgette, Tomato, Asparagus Fricassee, Caviar 2, 4, 6, 7, 12, 14

Zucchini Pasta, Tomato Fondue, Green Pesto, Sundried Tomato, Vegan Cheese vegan 1, 6, 8

DESSERTS

Maltesers Cheesecake, Salted Caramel Ice Cream 1, 3, 8, 7

Warm Apple Pie, Salted Caramel Sauce, Vanilla Ice Cream 1, 3, 7

Christmas Pudding, Crème Anglaise, Vanilla Ice Cream 1, 3, 7

Profiteroles, Chocolate Ganache, Mixed Berries 1, 7

Followed by Traditional Mince Pies & Tea or Coffee

3 COURSES €65 PER PERSON

Minimum numbers apply.

A service charge of 12.5% applies to groups of 6 people or more.

1. Celery. 2. Crustaceans 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts. 9. Celery.
10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.