

COURTMACSHERRY HOTEL
& COASTAL COTTAGES

Christmas Menu

Starters

Roasted Butternut Squash Soup

A velvety smooth blend of slow-roasted butternut squash, simmered with aromatic vegetables and a hint of warm spices. Finished with a swirl of cream, fresh herb oil and homemade focaccia bread (2, 7)

Golden Fried Brie

Lightly deep-fried and paired with a green garden salad in a honey mustard dressing, finished with beetroot and tomato relish and sweet candied pecans (7, 9, 10)

Chicken Liver Pâté

Velvety chicken liver pâté, served with crisp garden greens tossed in a honey mustard vinaigrette, buttery brioche and a jewel-like cranberry compote (2, 7, 9)

Ocean Fresh Crab Cocktail

Succulent chilled crab, delicately presented over a bed of crisp garden greens, complemented by a vibrant mango salsa and a classic cocktail sauce. Finished with candied fresh fig for a subtle touch of sweetness (3, 7)

Main Courses

Traditional Roast Crown of Turkey & Baked Honey and Clove Ham

The crown of turkey is gently roasted to perfection and served with creamy mash, seasonal vegetables and a rich cranberry sauce, alongside tender baked ham glazed with golden honey and spiced with cloves (7)

Braised Prime Short Ribs in Burgundy Wine Jus

Melt-in-your-mouth beef, slow-braised in a rich Burgundy blood wine reduction, paired with winter vegetables and served over silky pomme purée (6, 7)

Herb Crusted Salmon

Delicately baked salmon topped with a fragrant herb crust, served alongside tender broccoli and velvety mashed potatoes. Finished with a silky white wine velouté and a drizzle of herb-infused oil (2, 5, 7)

Wild Mushroom Risotto

Creamy Arborio rice simmered with white wine, parmesan and a medley of earthy wild mushrooms, finished with truffle oil and topped with fresh herbs & a parmesan crisp (7)

Desserts

“Collection Étoile de Noël” (Star of Christmas Selection)

- Red Velvet & White Chocolate Mousse Duo
- Citrus French Meringue Tartlets
- Amber Crunch with Honey Mousse (2, 4, 6, 7)

Allergens

1 - Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soybeans, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphuric Dioxide and Sulphites, 13 - Lupins, 14 - Molluscs

