

CHRISTMAS

menu

APPETIZERS

Winter Vegetable Broth

A warming, hearty broth with seasonal root vegetables, served with our house-baked soda bread.

Smoked Irish Salmon Roulade

Delicate Irish salmon rolled with creamy Irish cream cheese and crushed pistachios, served on mesclun leaves with a balsamic glaze drizzle.

Chicken & Mushroom Vol-au-Vent

Golden puff pastry filled with creamy chicken and mushrooms, finished with a hint of fresh tarragon.

Greek Style Salad

A fresh mix of feta cheese, sun-dried tomatoes, Kalamata olives, and baby greens, dressed with a light pesto drizzle.

DESSERTS

Classic Christmas Plum Pudding

Our traditional plum pudding with brandy sauce and a scoop of vanilla ice cream.

Warm Chocolate Fondant

A rich chocolate cake with a molten center, served with vanilla ice cream and chocolate sauce.

Bailey's Irish Cream Cheesecake

Creamy Bailey's cheesecake topped with berry compote and a scoop of vanilla ice cream.



MAIN COURSES

Traditional Roast Crown of Turkey & Ham

Carved to order and served with a rich roast jus, crispy roast potatoes, sage stuffing, and seasonal vegetables.

Braised Featherblade of Irish Beef

Slow-cooked for tenderness, served over creamy mashed potatoes with roast jus and a golden Yorkshire pudding.

Baked Fillet of Atlantic Hake

Served with crushed baby potatoes, garlic confit, and finished with a tomato and roasted red pepper sauce.

Roast Pumpkin & Wild

Thyme Risotto

Creamy Arborio rice cooked with roasted pumpkin, wild thyme, and finished with aged Parmesan and fresh rocket.



HOTEL
WOODSTOCK
ENNIS

33.50 PER 2 COURSE

39.50 PER 3 COURSE

