

Gleeson's Christmas Menu

STARTERS

FESTIVE SOUP OF THE DAY

Served with a Selection of our Soda Breads

DEEP FRIED BRIE

With Mixed Berry Coulis & Tossed Organic Leaves

CHICKEN & WILD MUSHROOM VOL AU VENT

With Tossed Organic Leaves

MAIN COURSE

BREADED ESCALOPE OF TURKEY

With Pancetta Mashed Potato

PRIME ROAST SIRLOIN OF IRISH BEEF

With Fondant Potatoes & Thyme Jus

HERB CRUSTED FILLET OF HAKE

With Spinach & Prawn Sauce

8OZ CHARGRILLED PRIME SIRLOIN STEAK (€5.00 SUP)

With Sautéed Onions and Mushrooms, Chunky Hand-Cut Chips and your choice of Garlic & Herb Butter or Peppercorn Sauce

DESSERT

GLEESON'S CHRISTMAS PUDDING

With Brandy Custard & Cream

SHERRY TRIFLE CHANTILLY

MALTESER CHEESECAKE

FRESHLY BREWED TEA & COFFEE

*Hot
Punch on
Arrival*

*3
Courses with
Tea or Coffee
€26.50pp*

*Festive
Decorations*

GLEESONS



RESTAURANT & ROOMS

IT'S TIME FOR SOME FESTIVE R&R



Gleeson's Buffet Option

CHOICE OF 2 HOT DISHES

BEEF STROGANOFF

Thinly Sliced Beef Fillet Sautéed and Mixed with Onions, Mushrooms, Sour Cream and Herbs

CHICKEN A LA KING

Chicken in a Cream Sauce with Sautéed Onions, Mushrooms & Peppers

SWEET CHILLI CHICKEN

Chicken with Sautéed Onions, Peppers & a Creamy Sweet Chilli Sauce

TURKEY FRICASSEE

Turkey with Sautéed Onions, Mushrooms, Cranberries & Peppers in a White Sauce

CHICKEN CURRY

Chicken in our Homemade Curry Sauce

VEGETARIAN CURRY

With Chickpea, Lentil & Apricot in our Homemade Curry Sauce

**WITH AROMATIC BRAISED RICE, GARLIC POTATOES
& ORGANIC TOSSED LEAVES**

ADD DESSERT €5.00

GLEESON'S CHRISTMAS PUDDING

With Brandy Custard & Cream

SHERRY TRIFLE CHANTILLY

MALTESER CHEESECAKE

GLEESONS



RESTAURANT & ROOMS

*From
€12.50pp*

*Tea or
Coffee
included*

*Hot
Punch on
Arrival*

*Festive
Decorations*