



# Playwright Restaurant Christmas Menu

## Starter

### **Salmon, Monkfish & Crab Gratin** (2,4,5,6,12,13)

*Salmon & Monkfish with Fresh Crabmeat in a White Wine Chive Cream Sauce,  
Glazed with Parmesan Cheese*

### **Duck Terrine** (2,3,4,8:Wheat,10,14)

*Served with Poached Pear, Cumberland Sauce & a Rocket Leaf Salad, Lemon Basil Dressing*

### **Freshly Made Soup of the Day** (2,8:Wheatflour,10)

*Served with Herb Croutons & Crème Fraiche*

### **Red Tailed Atlantic Prawn Scampi** (2,4,5,8:Wheat)

*Served in a Golden Crumb with Tartar Sauce*

### **Asparagus, Serrano Ham & Goats Cheese Bruschetta** (4,8:Wheat,12,14)

*Served with Red Onion Chutney, Garden Leaf Salad, Basil Garlic Dressing*

## Main Course

### **Traditional Roast Turkey Crown & Baked Ham** (2,7,8:Wheatflour,10,12)

*Served with a Savoury Stuffing, Duchess & Sauté Potatoes, Shallot Marsala Jus, Cranberry Sauce*

### **Grilled Fillet of Sea Trout** (2,5,6,10,12,13)

*Served with Pan Fried Prawns & King Scallops, a Vermouth Lemon Cream Sauce,  
On a Bed of Savoury Rice*

### **Roast Duck Breast with Orange Sauce** (2,10,12)

*Roast Breast of Duck Served on a Bed of Lyonnaise Potatoes with a Grand Marnier Orange Sauce*

### **Medallions of Beef Fillet** (2,10,12)

*Pan Fried Fillet of Beef Served with a Wild Mushroom, Shallot, Marsala Sauce,  
On a Bed of Basil Mash Potatoes*

### **Asparagus & Ricotta Pasta** (2,4,8:Wheat,10)

*Served in a Provencal Sauce with Grilled Garlic Cherry Tomato Focaccia*

Served with Chef's Choice of Seasonal Vegetables & Potatoes

## Desserts

### **Traditional Christmas Pudding** (2,3\*,4,7,8:Wheat,12)

*Served with a Brandy Custard Sauce & Vanilla Ice Cream*

### **Baileys Chocolate Ganache Tart** (2,4,7,8:Wheat,12\*)

*Served with a Caramel Coffee Sauce & Honeycomb Ice Cream*

### **Vanilla Mousse & Passion Fruit Pavlova** (2,4,8:Wheat\*)

*Served on a Homemade Sable Biscuit with a Raspberry Sorbet*

### **Rhubarb & Apple Crumble** (2,4,8:Wheat\*)

*Served with a Vanilla Custard Sauce & Raspberry Ripple Ice Cream*

\*Please note traces of all nuts are used within this working environment.

## Freshly Brewed Tea/Coffee

**€55.00**

Allergens: 1. Peanuts

2. Milk

3. Nuts

4. Eggs

5. Crustacean

6. Mollusc

7. Soya

8. Gluten

9. Sesame Seeds

10. Celery

11. Lupin

12. Sulphites

13. Fish

14. Mustard





# Wynns Hotel Christmas Event Menu

## Starter

**Monkfish, Salmon & Crab Gratin** (2,4,5,6,12,13)

*Monkfish & Salmon Pieces with Fresh Crabmeat in a White Wine Chive Cream Sauce,  
Glazed with Parmesan Cheese*

**Asparagus, Serrano Ham & Goats Cheese Bruschetta** (4,8:Wheat,12,14)

*Served with Red Onion Chutney, Garden Leaf Salad, Basil Pesto*

**Freshly Made Soup of the Day** (2,8:Wheat,10)

*Served with Herb Croutons & Crème Fraîche*

**Smoked Salmon & Crabmeat Parcel** (2,4,5,6,13,14)

*Served with Marie Rose Sauce & a Shallot Caper Dill Salsa,  
Rocket Leaf Salad & a Balsamic Dressing*

## Main Course

**Traditional Roast Turkey Crown & Baked Ham** (2,7,8:Wheatflour,10,12)

*Served with a Savoury Stuffing, Duchess & Sauté Potatoes & a Shallot Marsala Jus de Roti,  
Cranberry Sauce*

**Grilled Fillet of Sea Bass** (2,5,6,10,12,13)

*Served with Pan Fried Atlantic Prawns & King Scallops, a Vermouth Lemon Cream Sauce,  
On a Bed of Celeriac & Sweet Potato Mash*

**Roast Sirloin of Beef** (2,7,8:Wheat,9,10,12)

*Served with Duchess & Pancetta Potatoes, Yorkshire Pudding & a Red Wine Shallot Sauce*

**Asparagus & Ricotta Pasta** (2,4,8:Wheat,10)

*Served with Provencal Sauce with Grilled Garlic Cherry Tomato Focaccia*

Served with Chef's Choice of Seasonal Vegetables & Potatoes

## Chef's Medley of Desserts

**Traditional Christmas Pudding, Rhubarb & Apple Crumble,**

**White Chocolate & Strawberry Tart** (2,3\*,4,7,8:Wheat,12)

*Served with Custard Sauce, Chantilly Cream, Mango & Melba Sauce*

## Freshly Brewed Tea/ Coffee

\*Please note traces of all nuts are used within this working environment.

Allergens:

1. Peanuts

4. Eggs

7. Soya

10. Celery

13. Fish

2. Milk

5. Crustacean

8. Gluten

11. Lupin

14. Mustard

3. Nuts

6. Mollusc

9. Sesame Seeds

12. Sulphites