



# Playwright Restaurant Christmas Menu

## Starter

### **Pheasant Terrine with Girolles Mushrooms (2,4,14)**

*Served with Cumberland Sauce, Rocket Leaves & Balsamic Honey Mustard Dressing*

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

*Served with Marie Rose Sauce, Mixed Garden Leaves & a Lemon Vinaigrette*

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

*Served with Herb Croutons & Crème Fraiche*

### **Atlantic Prawns (2,5,8:Wheatflour,10,12)**

*Sauté Prawns with Linguine in a Provencal Sauce, Glazed with Parmesan Cheese*

### **Sauté Honey Glazed Breast of Duck (2,10,12,14)**

*Served with a Sundried Tomato Risotto, Plum Sauce & Roasted Cherry Tomatoes*

## Main Course

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

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

### **Grilled Fillet of Sea Bass (2,5,6,7,10,12,13)**

*Served with Pink Prawns & King Scallops, Samphire, Lemon Vermouth Dill Cream Sauce*

### **Panfried Angus Rib Eye Steak (2,10,12)**

*Served with Sauté Potatoes, Smoked Bacon Lardons, Sauté Wild Mushrooms & a Bordelaise Sauce*

### **Breaded Lamb Cutlets (2,4,8:Wheatflour,10,12)**

*Served in a Golden Crumb with a Redcurrant Marsala Rosemary Jus on a Bed of Basil Mash*

### **Escalope of Veal (2,10,12)**

*Sauté Veal Pieces Served in a White Wine Wild Mushroom Cream Sauce,  
With a Celeriac & Chive Mash*

### **Gorgonzola & Walnut Tortelloni (1,2,3\*Walnuts,4,5,6,7,8,9,10,11,12,13)**

*Served in a Tomato & Basil Sauce, Grilled Garlic Focaccia, Tomato & Mozzarella Salad*

Served with Chef's Choice of Seasonal Vegetables & Potatoes

## Desserts

### **Traditional Warm Christmas Pudding (2,3\*:All Nuts,Walnuts,Almonds,Hazelnuts,Pecan,4,7,8:Wheatflour,12)**

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

### **Chocolate & Irish Cream Liqueur Dome (2,3\*:All Nuts,Walnuts,Almonds,Hazelnuts,Pecan,4,7,8:Wheatflour,12)**

*Served with Salted Caramel Ice Cream*

### **Warm Apple & Rhubarb Crumble (2,3\*:All Nuts,Walnuts,Almonds,Hazelnuts,Pecan,4,7,8:Wheatflour,12)**

*Served with Chantilly Cream & Fresh Strawberries, Melba & Custard Sauce*

\*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

**Atlantic Prawns & Smoked Salmon Mornay** (2,5,6,12,13)

*Julienne of Smoked Salmon with Pink Prawns in a Shallot Wine Cream Sauce,  
Glazed with Parmesan Cheese*

**Sauté Honey Glazed Breast of Duck** (2,10,12,14)

*Served with Sundried Tomato Risotto, Plum Sauce & Roasted Cherry Tomatoes*

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

*Served with Herb Croutons & Crème Fraiche*

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

*Served with Marie Rose Sauce, Rocket Leaf Salad & a Lemon Dijon Mustard Dressing*

## Main Course

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

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

**Grilled Fillet of Sea Trout** (2,4,10,12,13)

*Served with Baby Spinach, Lemon Vermouth Dill Cream Sauce, Pink Prawns & Samphire*

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

*Served with Smoked Bacon Sauté Potatoes, Savoury Stuffing & a Red Wine Sauce*

**Gorgonzola & Walnut Tortelloni Pasta** (2,3:Walnuts,4,7,8:Wheatflour,9,10,11,12,13,14)

*Served with a Tomato & Basil Sauce, Gratinated with Grana Padano Cheese,  
Grilled Garlic Focaccia Bread*

Served with Chef's Choice of Seasonal Vegetables & Potatoes

## Chef's Medley of Desserts

**White Chocolate & Raspberry Mousse, Strawberry Bakewell,**

**Traditional Christmas Pudding** (2,3\*:All Nuts,Walnuts,Almonds,Hazelnuts,Pecan,4,7,8:Wheatflour,12)

*Served with Raspberry & Custard Sauce, Chantilly Cream*

## 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