



TRIM CASTLE
HOTEL

Corporate Christmas Lunch Menu

Starters

Vegetable Soup

Homemade Brown Bread. 1.3.7.9.12 (v)

Classic Caesar Salad

Romain Lettuce, Crispy bacon, Crunchy croutons, creamy Caesar dressing. 1.3.6.7.10

Chicken & Mushrooms Vol au Vent

White wine velouté. 1.3.7.9.12

Goat Cheese & Onion Tart

Creamy goat cheese, caramelized onion marmalade, beetroot glaze & Sakura cress. 1.3.7.12 (v)

Main Courses

Traditional Turkey & Ham

Roast turkey paired with honey-glazed ham, onion sage stuffing, cranberry sauce, roast gravy. 1.6.7.9.12

Fillet of Salmon

Wilted greens, Citrus Beurre Blanc. 1.4.7.9.12

Supreme of Chicken

Creamy pepper sauce. 1.7.9.12

Sundried Tomato & Spinach Gnocchi

Parmesan Velouté, Buttered Spinach, Sundried tomatoes, fresh parmesan shavings. 1.3.7.9.12 (v)

Desserts

Warm Chocolate Fondant

Molten chocolate cake, vanilla ice cream & cream. 1.3.6.7.8

Apple & Cinnamon Crumble

Spiced apple crumble, vanilla ice cream & caramel sauce. 1.3.7

Raspberry Roulade

Fresh whipped cream & Mixed berries sorbet. 3.7

Christmas Pudding

Brandy sauce & Fresh Whipped cream. 1.3.6.7.8.12

Freshly Brewed Tea & Coffee, Christmas Mince Pies

3 x Courses € 36.50

Allergens: 1. Gluten (wheat, barley, rye) · 2. Crustaceans (crab, shrimp) · 3. Eggs (baked goods, sauces) · 4. Fish (salmon, tuna) ·
5. Peanuts (snacks, sauces) · 6. Soybeans (soy sauce, tofu) · 7. Milk (dairy) · 8. Nuts (almonds, cashews) · 9. Celery (spices, stalks) · 10. Mustard (sauces, seeds) ·
11. Sesame (seeds, oil) · 12. Sulphites (dried fruit, wine) · 13. Lupin (gluten-free flour) · 14. Molluscs (mussels, squid)