



MA NOLAN'S CHRISTMAS MENU

35€

STARTERS

SMOKED SALMON CORNETS WITH A CHIVE AND CREAM CHEESE FILLING, SERVED WITH A HOUSE SALAD AND DRIZZLED WITH A LIME VINAIGRETTE

HOME MADE FOIE GRAS SERVED WITH SLICES OF CRISPY MELBA TOAST AND SERVED WITH A TANGY FIG COMPOTE

TOMATO AND BASIL GRATIN TOPPED WITH MELTED BUFFALO MOZZARELLA AND FINISHED WITH A LIGHT TRUFFLE OIL

SOUP OF THE DAY SERVED WITH CRACKED BLACK PEPPER CRÈME FRAICHE AND A WARM BREAD ROLL

MAIN COURSES

TRADITIONAL ROAST STUFFED TURKEY AND HAM SERVED WITH CARROTS, BRUSSEL SPROUTS AND ROAST POTATOES, SERVED WITH CRANBERRY SAUCE AND A RICH RED WINE GRAVY

MEDALLION OF FILLET STEAK SET ON A GARLIC CROUTON AND TOPPED WITH A SLIVER OF FOIE GRAS AND A PORT WINE JUS

PAUPIETTES OF SOLE ELEVATED ON A BED OF ROASTED WINTER VEGETABLES SERVED WITH A SAFFRON AND DILL CREAM SAUCE

WILD MUSHROOM AND GOATS CHEESE TART SERVED WITH SAUTÉED POTATOES AND A GREEN SALAD

DESSERTS

HOT CHRISTMAS PUDDING SERVED WITH BRANDY CUSTARD AND FRESH CREAM

HOME MADE CHOCOLATE MOUSSE TOPPED WITH CHANTILLY CREAM

TIRAMISU COVERED IN A WHITE CHOCOLATE SAUCE

CHEESECAKE OF THE DAY SERVED WITH RASPBERRY COULIS AND VANILLA ICE CREAM

THIS MENU IS AVAILABLE THROUGHOUT DECEMBER FOR BOOKINGS OF 10 OR MORE & FROM 20TH - 30TH DECEMBER IN CONJUNCTION WITH OUR REGULAR MENU, WITH NO BOOKING NECESSARY.

*TO RESERVE A TABLE WITH US PLEASE EMAIL
CHRISTMAS@MA-NOLANS.COM*

WWW.MA-NOLANS.COM