



CARLTON  
BLANCHARDSTOWN

*Christmas*  
MENUS





## CHRISTMAS LUNCH

Available in the Urban Kitchen Restaurant

2-Course Menu - €29.95

3-Course Menu - €34.95

Price per person

### STARTERS

#### Classic Boston Prawn Cocktail

crisp iceberg lettuce, brandy cocktail sauce (2, 3, 12)

#### Sweet Potato & Roasted Butternut Squash Soup

gourmet bread selection (1 wheat, 7, 9)

#### Soup of the Day

with a selection of freshly baked bread rolls (1 wheat, 7, 9)

#### Duck Liver Parfait with Brandy

Cumberland sauce, Melba toast (1 wheat, 7, 12)

### MAINS

#### Butter Roast Crown of Turkey & Baked Ham

sage and onion stuffing, cranberry relish, rich roast gravy (1 wheat, 7, 9)

#### Roast Rib of Irish Angus Beef

roasted potatoes, Yorkshire pudding, red wine jus (1 wheat, 3, 7, 9)

#### Pan Seared Fillet of Salmon

spring onion crushed potatoes, white wine and leek sauce (4, 7, 9, 12)

#### Pan Fried Supreme of Corn-Fed Chicken

baby carrots, butternut squash puree, wild mushroom sauce (7, 9, 12)

#### Roasted Gnocchi Caprese

mixed cherry tomatoes, basil and bocconcini (7, 9)

### DESSERTS

#### Chocolate Fondant

vanilla bean ice cream and chocolate sauce (1 wheat, 3, 7)

#### Traditional Christmas Pudding

brandy custard, honeycomb ice cream (1 wheat, 3, 7, 8, 12)

#### Baileys Irish Cheesecake

mixed berry compote (1 wheat, 3, 6, 7)

#### Warm Apple Pie

crème anglaise, fresh cream (1 wheat, 3, 7)

Served with Freshly Brewed Tea/Coffee and Mince Pies.

Allergen key:

Cereals / 1 wheat / 1a oats / 1b barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs

# CHRISTMAS DINNER

Available in the Urban Kitchen Restaurant

2-Course Menu - **€32.95**

3-Course Menu - **€38.95**

Price per person

## STARTERS

### Smoked and Fresh Seafood Chowder

homemade brown bread (1 wheat, 2, 4, 7, 12)

### Grilled Goats Cheese with Spicy Tomato Marmalade Bruschetta

with dressed leaves (1 wheat, 7)

### Warm Smoked Salmon Nicoise Salad

with lemon dressing (4)

### Creamy Soup of the Day

gourmet bread selection (1 wheat, 7, 9)

### Duck Liver Parfait with Brandy

Cumberland sauce, Melba toast (1 wheat, 7, 12)

## MAINS

### Butter Roast Crown of Turkey & Baked Ham

sage and onion stuffing, cranberry relish, rich roast gravy (1 wheat, 7, 9)

### Roasted Crispy Duck

seasonal vegetables and potatoes, cranberry glaze (7)

### Pan Seared Fillet of Seabass

sundried tomato, crushed potato, white wine sauce (4, 7, 8, 12)

### Pan Fried Supreme of Corn-Fed Chicken

tarragon roasted carrots, potato croquettes, wild mushroom sauce (1 wheat, 3, 7, 12)

### 10oz Aged Sirloin Steak (€6.00 Supplement)

gratin potatoes, crispy onion, red wine and port jus (7, 9, 12)

### Roasted Gnocchi Caprese

mixed cherry tomatoes, basil and bocconcini (7, 9)

## DESSERTS

### Pear & Almond Tart

fresh cream and winter berries (1 wheat, 3, 7)

### Chocolate Fondant

vanilla bean ice cream and chocolate sauce (1 wheat, 3, 7)

### Traditional Christmas Pudding

brandy custard, honeycomb ice cream (1 wheat, 3, 7, 8, 12)

### Nutella Crème Brûlée

biscotti biscuit (1 wheat, 3, 7, 8)

### Baileys Tiramisu

(1 wheat, 3, 7, 8)

Served with Freshly Brewed Tea/Coffee and Mince Pies.

#### Allergen key:

Cereals / 1 wheat / 1a oats / 1b barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Milk / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs