

Collinstown Suite

3-COURSE FESTIVE MENU

Prosecco Reception

STARTERS

Duck Liver Parfait

Port apple jelly, beetroot jus, micro salad, sourdough toast

Spiced Pumpkin & Coconut Soup

Served with freshly baked bread

MAINS

Dry Aged Sirloin Steak

Café de Paris butter, roasted red vine tomatoes, Portobello mushroom, potato fondant

Pan Seared Seabass

Pumpkin risotto, nuts & seeds, herb oil

Oven Roasted Turkey & Honey Baked Ham

Rich herb gravy, cranberry sauce, confit potato, roasted winter root vegetables

Oven Baked Cauliflower Steak *(Silent option)*

Roasted seeds, walnuts, pickled herbs, dried red pesto dressing

DESSERTS

Warm Sticky Toffee Pudding

Candied date ice-cream, creamy toffee sauce

Tiramisu Cheesecake

Layered espresso biscuits, mascarpone cheese, Madagascar vanilla bean ice-cream

Selection of Sorbet *(Silent Option)*

and fruit coolie

Tea & Coffee Station

CARLTON
DUBLIN AIRPORT