


# Christmas Early Bird 2025

## STARTERS

*WARM SPICED BEEF WITH FRIED ROSEMARY POTATOES
ON A BED OF MIXED LEAVES
*SPICY CHICKEN WINGS
*ROASTED WINTER VEGETABLE SOUP
*PRAWN & CRABMEAT BOUCHEE
*CARAMELISED ONION AND GOATS CHEESE TARTLET
WITH A BEETROOT RELISH
*********

## MAINS

*GRILLED BREAST OF CHICKEN WITH A MUSHROOM
& MARSALA CREAM SAUCE
* OVEN BAKED FILLET OF SALMON ON WOK FRIED VEG, CREAMY
MASH & A ROASTED RED PEPPER CREAM SAUCE
*8OZ SIRLOIN STEAK WITH A CREAMY PEPPER SAUCE (€7 EXTRA)
*HOMEMADE BEEF BURGER TOPPED WITH BACON & CHEESE
SIDE SALAD & FRIES
*ROASTED RED PEPPER, TOMATO & SPINACH CANNELLONI IN A
RICH POMODORE SAUCE WITH PARMESAN SHAVINGS
AND GARLIC BREAD. V
*GALLERY SPECIAL CHICKEN CURRY WITH BASMATI RICE
*ROAST STUFFED TURKEY 'n' HAM
**********

CHEF'S SELECTION OF HOMEMADE DESSERTS
TEA/COFFEE

2 COURSE + TEA/COFFEE €36.95pp
4 COURSE €42.95