



SLIGO
SOUTHERN
HOTEL

Member of the Brian McEniff
Family Hotel Group

Christmas Four Course Dinner

To Start

Pork and Brandy Pate
with Crispy Toast and
Spiced Apple Chutney

Winter Vegetable Soup
Served with Crusty Roll

Atlantic Seafood
Cocktail Martini
Selection of Seafood
from the deep blue
Atlantic, Crisp Cos
Lettuce, Marie Rose
Sauce, Lemon Wedge

Deep Fried Brie
With a Walnut and Pear
Salad and Red Onion
Jam

Lemon Sorbet

Main Event

Hand Carved Turkey
Crown and Baked
Irish Ham
Chestnut and Sage
Stuffing, Cranberry
Sauce and Gravy

Cajon & Dill Roasted
Fillet of Salmon
With a Capers and
Lemon Sauce

Slow cooked
Supreme of Chicken
Served with pepper sauce

Prime Roast Irish
Hereford Sirloin Beef
Infused with Garlic and
Herbs, Gratin Potatoes,
Yorkshire Pudding and
Beef Jus

Baked Filo Tartlet
Filled with Caramelised
Red Onion and Goats
Cheese

Above accompanied by
Seasonal Vegetables and
Potatoes

To Finish

Traditional Christmas
Pudding and Brandy
Sauce

Classic Lemon
Meringue Pie

Baileys Cheesecake
Honeycomb Ice Cream

Chocolate Brownie
Ice Cream topped with
Caramel Popcorn

Freshly Brewed Tea/
Coffee
After Dinner Mints

€30.00
per person