

# Holiday Dinner Celebration

December



## Soup

Choice of:

*Seafood Chowder or Soup of the Day*

## Appetizer

Choice of:

**Crispy Brussel Sprouts**

*with Applewood Smoked Bacon & Balsamic Reduction*

**Poached Pear Salad**

Mixed Greens, Caramelized Walnuts, Dried Cranberries, Poached Pears, Crumbled Goats Cheese in Champagne Vinaigrette

## Entrée

Choice of:

**Roast Chicken**

*Half Roast Chicken with a Lemon Honey Tarragon sauce served with Mashed Potatoes and Vegetable du Jour*

**Fish and Chips**

*Beer Battered Haddock served with French Fries and Homemade Tartar Sauce*

**Pork Ribeye**

*Topped with a Rasher of Lightly Smoked Irish Bacon, Caramelized Pearl Onions and Red Wine Mushroom Sauce*

**Medallions of Beef**

*Pan Seared Medallions with an Irish Whiskey Peppercorn Sauce served with Mashed Potatoes and Vegetable du Jour*

**Atlantic Salmon & Shrimp**

*In a Lemon Caper White Sauce served with Basmati Rice & Wilted Spinach*

**Wild Caught Shrimp**

*In a Pernod Velouté Sauce over Fettuccini Pasta and Vegetable du Jour*

**Guinness Casserole**

*Angus Beef slowly braised with Guinness, Carrots & Onions with Mashed Potatoes & Vegetable du Jour*

**Vegetarian Pasta**

*Spinach, Portobello Mushrooms, Roasted Peppers, Tomato & Zucchini in a Tomato Provençal Sauce over Fresh Pasta, topped with Parmesan & Goat Cheeses*

## Dessert

*the Plough & the Stars Dessert Sampler*

*La Colombe Coffee, Tea and Sodas*

**Please note that this is only a sample menu. Items are subject to change based on seasonal availability. Customized menus are available upon request.**

