

CHRISTMAS MENU

STARTER

VEGETABLE SPRING ROLL

Handmade and served with a Lemongrass sweet chilli dip

CRISPY BEEF

Marinated strips of beef crispy fried with sriracha sauce

ASIAN GLAZED CHICKEN WINGS

Sweet and savoury marinated wings in honey, garlic and five spice glaze

CHICKEN SATE

Skewers of marinated chicken served with peanut sauce

BABY BACK PORK RIBS

Slow roast pork ribs with Lemongrass barbeque sauce and mango mustard dip

SPICY TOMATO SOUP

Piquant Asian flavoured soup served with naan bread

PRAWN AND SALMON CAKE

Served with sweet chilli sauce

DIM SIM

Minced pork and shrimp parcels steamed in a bamboo basket with Japanese soy sauce

MAIN COURSE

BEEF WITH CHILLI AND GARLIC

Stir fried sirloin of beef with chilli and garlic sauce

SINGAPORE NOODLES (V)

Egg noodles wok fried with prawn, chicken, roast pork and Asian vegetables

THAI GREEN CHICKEN CURRY

Hot curry with beautiful flavours of Thai holy basil and infused with Lemongrass

MISO AND LIME SALMON

Baked salmon served with a sake, honey, garlic and lime sauce

NASI GORENG (V)

Indonesian rice dish with prawn and chicken served with a fried egg and chicken sate

STIR FRIED ROAST DUCK

Stir fried strips of marinated roast duck with plum and black bean sauce

MARINATED ROAST PORK

Stir fried five spice marinated loin of pork with Asian vegetables and hoi sin sauce

LEMON CHICKEN

Breaded chicken with a zesty lemon sauce

STIR FRIED TURKEY SZECHUAN

Stir fried turkey breast with a Szechuan red pepper sauce

DESSERT

PROFITEROLES WITH CHOCOLATE SAUCE

Light pastry filled with cream and drizzled with chocolate sauce

CHOCOLATE CAKE

Chocolate sponge with chocolate fondant and served with a scoop of ice cream

IRISH CREAM LIQUEUR CHEESECAKE

A sumptuous velvety cheesecake with the taste of liqueur

SELECTION OF ICE CREAM

A selection of locally produced rich ice cream

€39.50