CHRISTMAS MENU 2025

Appetizers to share

Cranberry, thyme & Brie Swirls with walnuts & Honey	€ 2.50
Cacio & Pepe crème crostini Topped with Roasted Pears	€ 3.00
Mini Carbonara crostini with a Pecorino Cream, boiled egg & Brie, Walnut & Honey Pastry Christmas Wreath	€ 3.00
Smoked Salmon Gravadlax Crostini with Herbed oil & Fresh Dill	€ 15.00
Polenta topped with Grilled King Mushrooms in onions & Red Wine	€ 3.00 € 2.50

Soups*

Honey Roasted Pumpkin Soup	€ 7.00
Cream of Cauliflower	€ 7.00
Maple Parnsip and Carrout Soup	€ 7.00

*price per person, minimum 6 guests

Starters

Pastizzi Millefolgie - Layered puff pastry with ricotta savoury cream with lemon and thyme, minted pea cream topped with crispy bacon bits. (price per person)	€ 7.00
Lasagna - Fresh lasagne sheets holding a slow cooked beef ragu with a house made bechamel sauce with nutmeg, mozzarella fior de latte & Parmigiano (serves 6 as a starter)	€ 25.00
House Made Cannelloni, Crepe filled with slow cooked white beef & pork Ragu topped with tomato sauce, cream & Grana Cheese	€ 25.00

Sides*

Creamed Spinach	€ 3.50
Roasted New Potatoes - With Goose fat, rosemary & smoked Sea Salt	€ 3.50
Roasted Karrots & Parsnip with honey & Thyme	€ 3.50
Brussels Sprouts with bacon bits	€ 3.50
Traditional Braised red cabbage with Apples	€ 3.00

*price per person, minimum 6 guests

Mains

Stuffed Turkey - Whole slow roasted turkey stuffed with our own 17th century recipe with pork and Christmas spices. Served with cranberry sauce & Turkey Gravy (weight is approximate to the nearest Kilo of unstuffed turkey)

5 KG	€ 85.00
5.5 KG	€ 90.00
6 KG	€ 95.00
6.5 KG	€ 100.00
7 KG	€ 110.00

Capon (approx. 3Kg) Stuffed with our 17th century stuffing recipe	€ 65.00
Whole Roasted Gammon infused with Cloves and glazed with maple syrup and English Mustard Half (Approx 5kg) Whole may be roasted on Order	€ 75.00
Deluxe Beef Wellington - Irish Prime beef fillet sealed with mustard and wrapped in Parma ham & house made crepes. Layered with Dehydrated Brown Duxelle Mushrooms and handcrafted puff pastry. To be baked by the customer) - Serves 10 Guests as a main (Beef Fillet approx 1.8kg, filled Wellington approx 3.5-4kg)	€ 175.00
Roasted Local Pork Loin or Pork Leg (Bone in or Boneless) - infused with garlic and steamed with balsamic vinegar	Price weight dependent
Salmon En Croute - Half a whole fresh salmon wrapped up in puff pastry and infused with fresh dill and creamed mustard cheese (serves 5 to 6 as a main - to be baked by client)	€ 75.00

Sweets

Hand crafted Mince Pies	€ 2.00
Christmas Baci, hand rolled with roasted hazelnuts and covered in Belgian Chocolate (pack of 6)	€ 9.00
Marie's Christmas Logs (1700gr) covered in Belgian Chocolate - Crushed Biscuits	€ 25.00

HOUSE OF Lunch
KARROT & KO