

# Festive Menu

## STARTER

- Today's Soup** €8.00  
*(Contains: Celery)*
- Slow Braised Beef Croquettes** €14.00  
horseradish, chimichurri  
*(Contains: gluten-wheat, eggs, celery, sulphites, milk)*
- Wild Mushroom & Chicken Vol au Vent** €12.00  
wilted spinach, crispy leeks  
*(Contains: milk, gluten-wheat, sulphites, celery)*
- Atlantic Sea Trout Gravalax** €14.00  
mixed leaves, citrus segments, yuzu  
*(Contains: fish, sulphites)*

## DESSERT

- Christmas Pudding** €8.00  
brandy anglaise  
*(Contains: gluten-wheat, eggs, milk, nuts, sulphites)*
- Black Forest Gateaux** €8.00  
cherry compote  
*(Contains: gluten-wheat, eggs, milk, nuts, sulphites)*
- Hazelnut & Dark Chocolate Cheesecake** €8.00  
orange gastrique  
*(Contains: hazelnut, milk, gluten-wheat)*
- Sherry Trifle** €8.00  
vanilla sponge, fruit jelly, custard, Chantilly cream  
*(Contains: gluten-wheat, sulphites, milk, egg)*

## MAIN COURSE

- Wrights of Marino Atlantic Salmon** €25.00  
fennel salad, charred orange, saffron velouté  
*(Contains: fish, milk, sulphites, celery, crustaceans, molluscs)*
- Traditional Turkey & Ham** €25.00  
brussels sprouts, cranberry relish, gravy  
*(Contains: gluten-wheat, eggs, sulphites, celery)*
- Hampshire Pork Chop** €28.00  
sauteed cabbage, honey mustard sauce  
*(Contains: sulphites, milk, mustard, celery)*
- Grilled Chicken Supreme** €25.00  
leek fondue  
*(Contains: milk, sulphites, celery)*
- Cashew and Chestnut Wellington** €22.00  
basil pesto, carrot puree  
*(Contains: gluten-wheat, soy, nuts, milk)*
- 8oz Beef Sirloin Steak** €34.00  
Portobello mushroom, onion, brandy peppercorn sauce  
*(Contains: sulphites, milk)*

All Main Course options served with seasonal vegetables and potatoes

## SIDES

- Creamed potato *(contains milk, sulphites)* €4.50
- Skin on fries €4.50
- Seasonal Vegetables *(contains milk)* €4.50
- Roast Potatoes €4.50
- Brussel sprouts *(contains milk)* €4.50





ROCCO

RESTAURANT

ESTD 2006