

THE CLUB

at GOFFS



FESTIVE DINNER MENU

€70 per person

House Sourdough and Ballymore Organics Guinness Breads, Glenallen Butter

TO START

Celeriac Velouté with Chicken and Mushroom Raviolo, Toasted Hazelnuts

Winter Salad of Jerusalem Artichoke, Radicchio, Sheep's Cheese, Aged Balsamic Vinegar

Cured Claire Island Salmon, Castletownberre Crab Black Radish, Fennel And Apple

Roast Partridge, Pear, Braised Chicory, Gewurztraminer Sauce

MAIN COURSE

Ballotine of Bronze Turkey, Chestnut and Sage, Potato Fondant, Ham Croquette,
Glazed Brussels Sprouts, Cranberries, Roast Turkey Jus

Roast Fillet of Cod, Butternut Squash, Chanterelles, Langoustine Bisque

Barbecued Beetroot, Walnut and Goats, Barley Risotto

Sirloin of Gilligan's Farm Beef, Truffled Pomme Puree , Roast Shallot, Port Wine Jus

DESSERT

The Club Christmas Pudding, Brandy Custard, Scup Vanilla Ice Cream

Blackberry and Fig Trifle

Selection of Irish Cheese, Pickled Grapes, Apple Butter, Biscuits and Crackers

Baked Chocolate Cheesecake, Pumpkin Ice Cream

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.