



CARLTON  
BLANCHARDSTOWN

*Carlton Festive*  
MENUS







## CHRISTMAS LUNCH

Available in the Sundial Restaurant

2-Course Menu - **€34.95**

3-Course Menu - **€39.95**

Price per person

### STARTERS

#### Classic Boston Prawn Cocktail

crisp iceberg lettuce, brandy cocktail sauce (2, 3, 12)

#### Sweet Potato & Roasted Butternut Squash Soup

gourmet bread selection (1 wheat, 7, 9)

#### Soup of the Day

with a selection of freshly baked bread rolls (1 wheat, 7, 9)

#### Grilled Goat's Cheese

honey, red onion marmalade, sourdough crostini (1 wheat, 7, 12)

### MAINS

#### Butter Roast Crown of Turkey & Baked Ham

sage and onion stuffing, cranberry relish, rich roast gravy (1 wheat, 7, 9, 12)

#### Roast Rib of Irish Angus Beef

roasted potatoes, Yorkshire pudding, red wine jus (1 wheat, 3, 7, 9, 12)

#### Pan Seared Fillet of Sea Bass

spring onion crushed potatoes, white wine and leek sauce (4, 7, 9, 12)

#### Pan Fried Supreme of Corn-Fed Chicken

baby carrots, butternut squash puree, wild mushroom sauce (7, 9, 12)

#### Roasted Gnocchi Caprese

mixed cherry tomatoes, basil and bocconcini (1 wheat, 7, 9)

### DESSERTS

#### Chocolate Fondant

vanilla bean ice cream and chocolate sauce (1 wheat, 3, 7)

#### Traditional Christmas Pudding

brandy custard, honeycomb ice cream (1 wheat, 3, 7, 8, 12)

#### Baileys and Chocolate Ganache Cheesecake

(1 wheat, 3, 7)

#### Warm Apple Crumble

crème anglaise, fresh cream (1 wheat, 3, 7)

Served with Freshly Brewed Tea/Coffee and Mince Pies.

#### Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs

All prices are in Euro and include 13.5% VAT.

If you suffer from a food allergy, please let your server know. While every effort is made to accommodate guest's allergies, please be aware that all 14 allergens are in use in our kitchen.



## CHRISTMAS DINNER

Available in the Sundial Restaurant

2-Course Menu - **€42.95**

3-Course Menu - **€48.95**

Price per person

### STARTERS

#### Smoked and Fresh Seafood Chowder

homemade brown bread (1 wheat, 2, 4, 7, 12)

#### Grilled Goat's Cheese

honey, red onion marmalade, sourdough crostini (1 wheat, 7, 12)

#### Beetroot Salmon Gravadlax

with creamed cucumber and fennel (4, 7)

#### Creamy Soup of the Day

gourmet bread selection (1 wheat, 7, 9)

#### Ham Hock and Smoked Applewood Cheese Croquette

tomato jam (1 wheat, 3, 7, 12)

### MAINS

#### Butter Roast Crown of Turkey & Baked Ham

sage and onion stuffing, cranberry relish, rich roast gravy (1 wheat, 7, 9)

#### Roasted Crispy Duck

seasonal vegetables and potatoes, cranberry glaze (7, 9)

#### Pan Seared Fillet of Seabass

sundried tomato, crushed potato, white wine sauce (4, 7, 8, 12)

#### Pan Fried Supreme of Corn-Fed Chicken

tarragon roasted carrots, potato croquettes, wild mushroom sauce (1 wheat, 3, 7, 9, 12)

#### 10oz Aged Sirloin Steak (€6.00 Supplement)

gratin potatoes, crispy onion, red wine and port jus (7, 9, 12)

#### Roasted Gnocchi Caprese

mixed cherry tomatoes, basil and bocconcini (7, 9)

### DESSERTS

#### Caramelised Lemon Tart

fresh cream and winter berries (1 wheat, 3, 7)

#### Chocolate Fondant

vanilla bean ice cream and chocolate sauce (1 wheat, 3, 7)

#### Traditional Christmas Pudding

brandy custard, honeycomb ice cream (1 wheat, 3, 7, 8, 12)

#### Baileys and Chocolate Ganache Cheesecake

(1 wheat, 3, 7)

Served with Freshly Brewed Tea/Coffee and Mince Pies.

#### Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley / 2 Crustaceans / 3 Eggs / 4 Fish / 5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts / 9 Celery / 10 Mustard / 11 Sesame Seeds / 12 Sulphur Dioxide / 13 Lupin / 14 Molluscs

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