



CARLTON
BLANCHARDSTOWN

Carlton Festive
MENUS





CHRISTMAS LUNCH

Available in the Sundial Restaurant

2-Course Menu

3-Course Menu

Price per person

Sample Menu - Subject to Change

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

seasonal vegetables, potatoes, white wine and leek sauce (4, 7, 9, 12)

Pan Fried Supreme of Corn-Fed Chicken

seasonal vegetables, potatoes, wild mushroom sauce (7, 9, 12)

Roasted Gnocchi Caprese

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

DESSERTS

Warm Chocolate Brownie (Gluten Free)

Vanilla ice cream and chocolate fudge sauce (3, 7)

Traditional Christmas Pudding

brandy custard, (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 inclusive of the current VAT rate.

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

3-Course Menu

Price per person

Sample Menu - Subject to Change

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)

Warm Chocolate Brownie (Gluten Free)

Vanilla ice cream and chocolate fudge sauce (3, 7)

Traditional Christmas Pudding

brandy custard (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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