

## ***Atlantic Hotel*** ***Christmas Menu***

### ***Duo of Brie & Goats Cheese***

*Wrapped In Filo, Mixed Leaves, Toasted Walnut & Beetroot Salad*

### ***Chef's Homemade Soup of the Day***

*Made With Fresh Market Vegetables*

### ***Atlantic Seafood Chowder***

*Fresh & Smoked Seafood in a Creamy Broth*

### ***Golden Fried West Coast Fish Cake***

*Seasonal Salad, Mari Rose Sauce*

### ***Atlantic House Salad***

*Mixed Leaf Salad with Smoked Bacon, Black Pudding,  
House Dressing, Topped with Parmesan Shavings*

### ***Crispy Duck Filo Parcels***

*Hoi Sin scented Duck, Wrapped in Crispy Filo Pastry, Sweet Chilli Sauce*

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### ***Roast Herb Scented Crown of Turkey***

*Savoury Stuffed Crown Of Turkey and a Rich Roast Gravy with all the Trimmings*

### ***Baked Chicken Roulade***

*Wrapped In Smoked Bacon, Savoury Stuffing, Creamy Peppercorn Sauce*

### ***Prime Roast Irish Beef***

*Silverside of Irish Beef served with Yorkshire pudding, Rich Roast Gravy*

### ***Roast Silverhill Duckling***

*With A Savoury Stuffing & Rich Orange Sauce*

### ***Atlantic Seafood Duo***

*Salmon & Cod with a Light Cajun Spice, Grilled and served  
On a Scallion Mash with a Dill & White Wine Sauce*

### ***Stuffed Tortellini Pasta***

*Asparagus & Ricotta Stuffed Pasta Parcels Rich Creamy Sauce with Baby Spinach  
Vine Tomatoes and Parmesan Shavings*

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### ***Ice Cream Selection***

### ***Steamed Homemade Festive Pudding***

### ***Spiced Apple Crumble***

### ***Chefs Homemade Cheese Cake***

### ***Sherry Trifle Chantilly***

