



Gullane's Hotel
& CONFERENCE CENTRE

Christmas Evening Menu served from 5.00-9.00pm

MENU A

Chef's Homemade Cream of Vegetable Soup (GF)

Served with a fresh crusty roll or homemade brown bread

Homemade Golden Fried Mushrooms

Mushrooms coated in breadcrumbs, deep fried and served with garlic dip

Chilli & Garlic Pork Belly Salad (GF)

Pork belly drizzled with sweet chilli dressing, tossed in our house salad

Chicken Caesar Salad

Strips of Chicken tossed in house salad, with croutons & parmesan cheese

Prime Roast Sirloin of Irish Beef

Served with Chasseur Sauce

Roast Stuffed Turkey & Honeyglazed Ham

served with Cranberry Sauce

Lamb Shank (GF)

Braised slowly for four hours in a tomato & rosemary jus.

Served with creamy mashed potato & seasonal vegetables

Baked Fillet of Salmon

Spiced fillet of salmon served with a creamy pesto sauce

Vegetable Pasta

Stir fry of vegetables in a homemade tomato & basil sauce.

Topped with Parmesan cheese & garlic bread.

Homemade Apple Pie served with Fresh Cream

Christmas Pudding served with Brandy Custard

Selection of Ice Cream in Tuille Basket

Tea & Coffee

3 COURSE € 30.00

2 COURSE € 25.00



Gullane's Hotel
& CONFERENCE CENTRE

MENU B

Christmas Evening Menu served from 5.00-9.00pm

Chef's Homemade Soup of the Evening (GF)

Served with a fresh crusty roll or homemade brown bread

Homemade Golden Fried Mushrooms

Mushrooms coated in breadcrumbs, deep fried and served with a garlic dip

Galway Bay Seafood Tasting Plate

Duo of king prawn and crab meat with a citrus house dressing

Roasted Beetroot & Goats Cheese Salad

Panko coated goats cheese, rocket, carrot, with a honey & rosemary dressing.

12 oz Sirloin steak (GF)

Cooked to your liking and served on a bed of mashed potato, topped with mushrooms & onions. Served with chips and peppered sauce or garlic butter

Roast Stuffed Turkey & Honeyglazed Ham

served with Cranberry Sauce

Roast Half Duck (GFR)

Honey roasted, crispy half duck stuffed with an apricot & potato stuffing.

Served with an orange & hoisin sauce

Thai Green Curry (Chicken or Seafood)

Green curry with coconut milk, spring onion, lemongrass , peas & peppers,
served with basmati rice

Pan Seared Fillet of Hake (GF)

Served with a king prawn and cajun brandy cream sauce

Homemade Deep Brambly Apple served with Crème Anglaise

Selection of Ice Cream served in a Tuille Basket

Christmas Pudding served with Brandy Custard

Homemade Cheesecake of the Day

Tea & Coffee

MENU B COURSE € 35.00 / 2 COURSE € 30.00