

# Christmas

## Sunday Lunch Menu

2 course €45 | 3 course €55



FOTA ISLAND  
RESORT

### Starters

---

#### Fresh Cream Soup Of The Day

Served with warm, brown bread

1 | 2 | 9 | 11 | 12

#### Seafood Chowder

Ballycotton seafood, creamy fish broth

1 | 2 | 3 | 9 | 11 | 12

#### Sticky Glazed Pork Belly

Braised red cabbage, apple chutney

2 | 8 | 9 | 11 | 12

#### Cork Spiced Beef

Apricot & almond chutney, toasted sourdough

1 | 2 | 9 | 10 | 11 | 12

#### Pomegranate, Chestnut and Orange Salad

Candied pecans, crumbled goat's cheese, honey-citrus vinaigrette

1 | 2 | 9 | 10 | 11 | 12

Add Chicken: €5 | Add Prawns: €7

### Main Course

---

#### Traditional Turkey & Glazed Ham

Chestnut stuffing, cranberry, red wine jus

2 | 9 | 10 | 11 | 12

#### 28 Days Aged Roast Sirloin of Beef

Yorkshire pudding, rich red wine jus

1 | 2 | 9 | 11 | 12

#### Oven Roasted Supreme of Chicken

Red onion marmalade & black pudding stuffing, wild mushroom velouté

1 | 2 | 10 | 11 | 12

#### Clementine & Vodka Baked Salmon

Beetroot, chives & horseradish cream

2 | 9 | 12 | 13

#### Chestnut and Pea Risotto

Truffle oil & parmesan

2 | 9 | 10 | 12 | 13

All mains accompanied with Honey glazed carrot, brussels sprouts & colcannon mashed potato

### Dessert

---

#### Apple Crumble

Buttermilk ice-cream

1 | 2 | 8 | 11

#### Black Forest Yule Log

Amarena ice-cream

1 | 2 | 8 | 11

#### Christmas Pudding

Brandy Sauce

1 | 2 | 8 | 11

#### Orange Crème Brûlée

Milk Chocolate Sorbet

1 | 2 | 8

Selection of teas & coffees



### Allergens

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs | 5 Fish | 6 Peanuts | 7 Sesame | 8 Soya | 9 Sulphites | 10 Nuts | 11 Gluten | 12 Celery | 13 Mustard | 14 Lupin