

THE KINDERTON

Festive Menu



2 COURSES - £35.00PP 3 COURSES -£39.00PP
XMAS PARTY NIGHTS - 12TH &18TH &19TH DECEMBER 3 COURSE MEAL , LIVE MUSIC,
DJ AND DANCE FLOOR - £45.00PP
RESERVATION SECURED WITH DEPOSIT AND PRE ORDER REQUIRED



Starters

BUTTERNUT SQUASH VELOUTÉ

A silky, warming velouté of roasted butternut squash ,delicately infused with cinnamon and seasonal spices. Served with artisan sourdough, chive & sour cream. (GF/DF/Vg upon request)

DUCK & PORK PATE, COGNAC GLAZE

A smooth country-style duck and pork pate finished with delicate cognac glaze, served with toasted artisan bread and sweet chilli jam. (GF/DF/Vg upon request)

PRAWN AND SMOKED SALMON COCKTAIL

Prawns & smoked salmon served on crisp lettuce tossed with creamy Marie rose sauce. (GF/DF upon request)

WHITE WINE POACHED CHICKEN & JERSEY POTATO CROQUETTES

Succulent chicken gently poached in white wine, mashed potatoes & caramelised onion.

Mains

TURKEY ROULADE WITH RICH RED WINE GRAVY

Turkey breast, filled with sage and sausage meat stuffing, wrapped in smoked streaky bacon , winter root veg, brussels sprout and roasted potatoes. (GF/DF upon request)

HERB ROASTED BEEF WITH ROSEMARY RED WINE GRAVY

Succulent herb-roasted beef served with a fragrant rosemary and red wine gravy served with Yorkshire pudding , winter root vegetables, brussels sprout and roasted potatoes. (GF/DF upon request)

SLOW COOKED LAMB SHANK

Tender lamb shank slow cooked until falling off the bone in rich lamb gravy served with creamy mash, lamb gravy and Roasted winter root vegetables. (GF upon request)

PAN SEARED SALMON

Fresh salmon fillet pan-seared until crisp and perfectly flaky served with dill and lemon butter, smashed roasted potato and carrots. (GF upon request)

ROASTED BUTTERNUT SQUASH FILLED WITH MEDITERRANEAN VEG

Roasted butternut squash generously filled with Mediterranean vegetables and topped with crumbled feta and tomato ginger sauce. (Vegan upon request)

Desserts

CHRISTMAS PUDDING

A traditional Christmas pudding, rich with dried fruits and festive spices ,served with warm silky brandy sauce

WHITE CHOCOLATE PANNA COTA

White chocolate panna cotta with a delicate vanilla finish served on a crunchy oat crumble and vibrant wild berry compote. (GF)

WINTER BERRY CHEESE CAKE

A smooth dairy-free winter berry cheesecake with a crisp gluten-free base ,served with a seasonal berry compote. (GF/DF/Veg)

LUXURIOUS CHOCOLATE FUDGE CAKE

(Triple layered with rich Belgian chocolate with whipped cream)



THE KINDERTON

BAR • RESTAURANT • HOTEL

Christmas Day

Starters and Desserts served on exclusive Christmas Gala Buffet .
Main courses pre order required along with deposit of £25.00 per person.
Adults £79.95 Children 1-3 yo £25.00 Children 3-11 yo £39.00

Arrival Roasted red pepper and tomato soup (Gf/V)

Starters

PRAWN COCKTAIL	TERRINE
ROASTED RED ONION TART	WALDORF SALAD
DUCK AND PORK PATE	MIXED GREEN LEAF SALAD ((GF/VG)
TOMATO AND MOZZARELLA CAPRESE (GF/V)	MELON AND FETA CHEESE SALAD (GF/V)

Mains

TURKEY BALLOTINE

Juicy and tender Turkey breast filled with sage and onion stuffing, wrapped in streaky bacon , served with seasonal roast vegetables, crisp roast potatoes, and a rich red wine gravy (Gf upon request)

ROASTED SIRLOIN OF BEEF

Prime cut of beef, slow roasted till tender and juicy, served with seasonal roast vegetables, crisp roast potatoes, and a rich red wine gravy (Gf upon request)

SLOW ROASTED GAMMON

Slow-roasted, honey-and-clove glazed British gammon joint served with seasonal roast vegetables, crisp roast potatoes, and a rich red wine gravy (Gf upon request)

PAN SEARED SALMON

Herb marinated, pan seared and oven baked till flaky with parsley, lemon & cream sauce .
Served with sauted new potatoes and greens (Gf upon request)

MUSHROOM AND CHESTNUT STEW (VEGAN)

Deeply Savory, slightly sweet from the chestnuts, earthy from Mushrooms and aromatic with herbs, stewed in red wine with roasted veg and crispy potatoes (Gf upon request)

Desserts

CHOCOLATE FUDGE CAKE
CHOCOLATE MUSE (GF)
FRUIT TART
BRAMLEY APPLE PIES

WINTER BERRY CHEESECAKE (GF/DF)
CHRISTMAS PUDDING
TIRAMISU
CHEESE BOARD

If you have any food allergies, intolerance or dietary requirements
please inform our serving staff .

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KINDERTON

Festive Menu



Menu available From 27th November - 24th December including lunch time .

Minimum group size - 20 people

RESERVATION SECURED WITH DEPOSIT REQUIRED



Festive Finger Buffet €21.95 pp

TURKEY BRIE CRANBERRY AND STUFFING SANDWICHES (DF & GF AVAILABLE)

GOATS CHEESE AND CARAMELISED ONION WRAPS (GF AVAILABLE, V)

SAUSAGE ROLLS

BBQ CHICKEN WINGS (GF, DF)

PIGS IN BLANKETS

TOMATO BRUSCHETTA (GF DF AVAILABLE, V)

MINI QUICHE (V)

MINI PIES

Add Sweets €3.50pp

Christmas Pudding

Selection of cakes

Mince pies

Add ons

Tea/ coffee station £ 2.50 pp

Soft drinks station (Jugs) £ 2.50 pp

Arrival drinks £ 6.50 pp

(prosecco/ pint of beer/ glass of house wine)