THE FLEET

GET THE GANG TOGETHER FOR

CHRISTMAS

EAT · DRINK · STAY · GIFT

This Christmas season you can look forward to celebrating with those near and dear, in the run up to the big day. Our Christmas Festivities at The Fleet this year will include wonderful smaller more intimate gatherings or private dinner parties to enjoy with colleagues, family or friends.

Offering great food and drinks with excellent service we guarantee a Christmas night out to remember.

Attractive overnight accommodation rates are also available.



FESTIVE LINCH ORDINER 3 COURSES FOR €45 PER PERSON

TO START

Roast Butternut Squash Soup

homemade guinness bread, chilli oil

Goats Cheese Salad

goats cheese balls, mixed leaves, roasted pear, picked beetroot

Ballycotton Smoked Salmon Roulade

garden leaves, lemon, crème fraiche

Duck Liver Pâté

mixed leaves, herb crostini, whiskey marmalade jam

MAIN COURSE

Traditional Turkey & Honey Glazed Ham

sage & onion stuffing, roast potato, cranberry compote, roast gravy

Pumpkin Ravioli

spinach velouté, chive, parmesan shavings, peas, paprika oil

10oz Irish Dry Aged Sirloin Steak*

sautéed mushrooms, sautéed onion, roasted tomato, peppercorn sauce

Baked Darne of Salmon

roast potato, lemon & dill cream sauce

all accompanied with bacon sprouts, roast baby carrots & turnip, buttered mash potato

DESSERTS

Sweet Indulgence Assiette

trio of cakes, chantilly cream, strawberry garnish

Christmas Pudding

warm brandy infused fruit & nut confection, crème anglaise, fresh mint

Selection of Irish Cheeses

spiced apple chutney, Sheridan cheese biscuits, celery, grapes

FINISH

Selection of Premium Tea & Coffee

served with mince pies

Allergen's menu available on request from one of our team members. Menus are subject to change according to seasonality and availability.

*€9 supplement applies



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MAIN COURSE

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sage & onion stuffing, bacon sprouts, cranberry compote, roast gravy

Pumpkin Ravioli

spinach velouté, chive, parmesan shavings, peas, paprika oil

Slow-Braised Connemara Lamb Shank

mint sauce, roast potato, savoury gravy

Baked Darne of Salmon

roast potato, lemon & dill cream sauce

Herb-Crusted Beef Cube Roll

roast potato, horseradish cream, rich roasted jus

all accompanied with bacon sprouts, roast baby carrots & turnip, buttered mash potato

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