



Santa Experience

TO BEGIN

Chicken and Mushroom Vol au Vent 1w|3|6|7|9|10
crisp puff pastry with a tarragon infused cream

Gleneagle Signature Prawn Cocktail 2|3|4|6|10|12
Tiger prawns, yuzu Marie Rose, pink lady apple, frisée lettuce, trout roe, bonito flakes

Cream of Parsnip and Apple Soup 1o|1w|3|6|7|9|11
brown soda bread and crispy roll

Egyptian Spiced Cauliflower Wings 1w|6|9|10|11|12
pickled cucumber, vegan tahini mayo

THE MAIN EVENT

Pan Seared Chicken stuffed with Wild Mushroom & Spinach Duxelle 6|7|9|10|12
chive mash, red wine Jus, squash puree

Tim Hickey Chuck and Brisket Beef Burger 1w|2|3|4|6|7|9|10|12
smoked streaky bacon, Macrooom mozzarella, aged cheddar in a brioche bap, with Ballymaloe relish beer battered onion rings and fries

Oven Baked Fillet of Salmon 1w|2|4|6|7|9|12
Dingle goat's cheese prawn & salmon filo, artichoke white wine cream, roasted beets

Roasted Turkey and Honey Baked Ham 1w|6|7|9|10|12
sage onion stuffing, cranberry infused gravy

Spinach Ricotta Ravioli 1w|6|7|8w|9|12
wild mushroom, cream sauce, sundried tomatoes

ENCORE

Chocolate Brownie white chocolate ice-cream 3|6|7|8a|12

Warm Rice and Coconut Pudding served with mango and ginger compote 6|12

Christmas Sponge Pudding served with brandy sauce and cream 1w|3|6|7|12

Baked Cheesecake with mixed berry compote 1w|3|6|7|12

Cranachan Gleneagle Style Chantilly whiskey cream, roasted Irish oats, berries & brandy snap 6|7|12

Freshly Brewed Tea or Ground Bean Coffee 7

VEGAN AND VEGETARIAN MENUS AVAILABLE ON REQUEST

All 14 Allergens are openly used throughout the kitchen, trace amounts may be present at all stages of cooking.

ALLERGENS:

Barley: 1b
Oats: 1o
Rye: 1r
Wheat: 1w
Crustaceans: 2
Eggs: 3
Fish: 4
Peanuts: 5
Soy Beans: 6
Milk: 7
Almonds: 8a
Brazil Nuts: 8b
Cashews: 8c
Hazelnuts: 8h
Macadamia: 8m
Pecans: 8pe
Pistachios: 8pi
Walnuts: 8w
Celery: 9
Mustard: 10
Sesame Seeds: 11
Sulphites: 12
Lupin: 13
Molluscs: 14
Vegan: 
Gluten Free: 

