

# DINE & DISCO

DJ, SAX AND DRUMMER TRIO 'TIL 1AM

December 13th and 14th

from 7 pm to 1 am

Prosecco Reception
3-Course Festive Dinner
Festive Novelties

**€69** per person





# FESTIVE

Prosecco Reception

# **STARTERS**

Duck Liver Parfait
Port apple jelly, beetroot jus, micro salad, sourdough toast

**Spiced Pumpkin & Coconut Soup** Served with freshly baked bread

### **MAINS**

Dry Aged Sirloin Steak
Café de Paris butter, roasted red vine tomatoes, Portobello
mushroom, potato fondant

Pan Seared Seabass
Pumpkin risotto, nuts & seeds, herb oil

Oven Roasted Turkey & Honey Baked Ham
Rich herb gravy, cranberry sauce, confit potato, roasted winter
root vegetables

## **DESSERTS**

Warm Sticky Toffee Pudding Candied date ice-cream, creamy toffee sauce

Tiramisu Cheesecake
Layered espresso biscuits, mascarpone cheese,
Madagascar vanilla bean ice-cream

Selection of Sorbet and fruit coulis

Tea & Coffee Station



**Book Now!** 

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