



hampton hotel
christmas dinner menu

choose two starters & two main courses

Smoked Irish Salmon
with soft potato bread, pea shoots & crème fraiche

Carrot & Coriander Soup
with coconut crème & freshly baked bread roll

Confit of Skeaghanore Duck Salad
with braised spiced red cabbage and sliced apple

Buche de Chevre Goats Cheese & Cranberry Tartlet
with caramelised red onions, cranberries, rocket salad, and a red wine vinegar dressing



Champagne Sorbet



Roast BallyBryan Turkey Crown & Glazed Limerick Ham
with homemade sage & thyme stuffing, chive mash; and a traditional gravy

Roast Haunch of Ballyhoura Venison
with beetroot, shallots, potato fondant and a port & red currant jus

Slow-Roast Rib-Eye of Wicklow Beef
with Yorkshire pudding, chive mash; and a rioja and thyme jus

Baked Fillet of Atlantic Halibut
with poached asparagus, potato gratin; and a champagne crème sauce

~ all mains served with sides of roasted festive vegetables and parisienne potatoes ~



Festive Assiette of Desserts



Petit Fours



€ 62 per person

Prosecco Cocktail reception on arrival
Includes private room, DJ, late bar 2am Fri/Sat
Minimum charge of 100 apply Fri/Sat

White chair covers
Festive room setting and Christmas crackers
Half bottle of house wine € 13 pp / € 16 pp upgrade