

# JUNCTION ONE

BAR & RESTAURANT

## FESTIVE MENU

### STARTERS

#### ROAST CARROT AND PUMPKIN SOUP

Finished with crème fraiche and honey served with traditional homemade brown bread.

(1(wheat), 6, 7, 9, 12)

#### GOATS CHEESE AND SEASONAL VEGETABLE SPRING ROLL

Served with a beetroot chutney and a pear and walnut salad.

(1(wheat), 3, 7, 8(walnut), 12)

#### CREAMY CHICKEN HAM & MUSHROOM BOUCHÉE

Bound in a tarragon and white wine cream.

(1(wheat), 3, 6, 7, 9, 12)

#### KYLEMORE QUAY SMOKED SALMON ROULADE

Filled with dill and caper cream cheese, served with Guinness and treacle soda bread and celeriac remoulade.

(1(wheat), 3, 7, 9, 10, 12)

### MAINS

#### SAGE & ORANGE INFUSED ROAST TURKEY AND HONEY MUSTARD ROAST HAM

Stuffed with sage and onion stuffing served with home made cranberry sauce and pan gravy.

(1(wheat), 6, 7, 9, 12)

#### GRILLED FILLET OF SALMON

Grilled fillet of salmon served on a bed of baby potatoes, sugar snap peas and sun dried tomato, topped with a creamy hollandaise sauce.

(3, 4, 7, 10, 12)

#### 12 HOUR SLOW ROAST BEEF FEATHER BLADE

Served with creamy mash, red wine jus, parsnip puree and a crisp Yorkshire pudding.

(1(wheat), 3, 4, 7, 9, 12)

#### MIXED KERRIGAN'S MUSHROOM STROGANOFF

Crème fraiche, gherkins and finished with smoked paprika, served with basmati rice.

(7, 9, 12)

### DESSERTS

#### CHEFS SELECTION SEASONAL DESSERTS

(1, 3, 7, 8)

Everything we make starts with fresh, local ingredients — because great food begins close to home.

### ALLERGENS

- |             |                 |                     |
|-------------|-----------------|---------------------|
| 1- Cereals  | 2- Crustacean   | 3- Egg              |
| 4- Fish     | 5- Peanut       | 6- Soya             |
| 7- Dairy    | 8- Nuts         | 9- Celery           |
| 10- Mustard | 11- Sesame Seed | 12- Sulphur Dioxide |
| 13- Lupin   | 14- Mollusc     |                     |

Junction One

ballykisteenhotel.com