

AX

The
PALACE
★★★★★

FESTIVE
MENU

Make Moments Matter
this Christmas



CHRISTMAS EVE DINNER



PLATED CHEF'S ANTIPASTO

An individually plated antipasto platter consisting of octopus and king prawns, Parma ham and Italian salami, goat's cheese, stuffed peppers, marinated mushrooms and grilled vegetables dressed with herb oil dressings (Vegetarian antipasto available)



SOUP & PASTA (ASSISTED BUFFET)

Jerusalem artichoke cream finished with truffle
Lobster velouté with herb oil

Duck tortellacci, with a café au lait sauce
Langoustine ravioli, champagne saffron and beurre blanc

complimented with Parmesan shavings, olive oil, rocket and fresh pepper



CARVERY

Festive roast turkey, with trimmings
Traditional beef wellington, with shallot jus



HOT BUFFET COUNTER

Seared salmon and wilted baby spinach
Veal saltimbocca with scamorza, dried tomatoes, parsnip purée,
roasted shallots and bourbon jus
Rabbit sous vide with herb stuffing and marinated foie gras, lardon,
wilted savoy cabbage and madeira jus
Ratatouille and brie in filo pastry with cranberry sauce
Garden steamed vegetables with parsley butter and toasted almonds
Seasonal vegetables stir fry
Pommes dauphinoise
Truffle rösti potatoes



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CHEESE BOARD

Selection of hard, semi hard, soft and blue veined cheese served with grapes, celery, walnuts and biscuits



DESSERT

Apple, walnut and cranberry strudel, baby coconut and cherry mousse, opera torte, date and orange marzipan pie, baked lime and passion fruit meringue, pistachio crème caramel, forest fruit cheesecake, Baileys chocolate mousse, Yule log, warm Christmas pudding and more

Coffee and mince pies

ADULTS: €50.00 | CHILDREN (7-12 YEARS): €20.50

**Including ½ Gavi or ½ Chianti and
½ local still/sparkling water**

Starting from 19:00HRS