



MEDINA

Wrapped

IN WARMTH





CHRISTMAS DAY MENU

STARTERS

Roast Butternut Squash Soup (V)
with Sautéed Oyster Mushrooms, Shaved Grana, Walnut Oil

Or

Dill Cured Salmon
with Avocado, Horseradish and Molasses



INTERMEDIATE

Risotto Funghi Porcini (V)
with Peas and Poached Egg

Or

Paccheri with Suckling Pig Ragu
with Braised Pig Pulled and Laced with Crispy Pancetta and Tomato Sauce



MAIN COURSES (BUFFET STYLE)

Honey Glazed Leg of Pork
with Cloves and Pan Juices

Roast Rib of Beef
with Mustard Rub and Red Wine Reduction

Roast Turkey Crown
with all the Trimmings

Nut Roast
Spinach, Quinoa, Carrots, Sweet Potatoes And Almonds

Pan Seared Grey Meagre
Crushed New Potatoes, Wilted Greens, Velouté

*All Main Courses are served with
Roast Potatoes, Brussels Sprouts with Lardons, Honey Glazed Parsnips and Carrots*



DESSERTS

Lemon Pannacotta
Glazed Strawberries, Strawberry Granita,

Or

Medina Christmas Trifle
Layers Of Panettone, Raspberry Jelly, Custard And Crème Chantilly

Coffee And Mince Pies

€55.00 PER PERSON



NEW YEAR'S EVE MENU

Trio of Chef's Canapes



STARTER

Pulled Rabbit Terrine
Fig Compote, Pickled Enoki, Toasted Brioche

Or

White Onion Velouté (V)
Welsh Rarebit Crust



INTERMEDIATE

Prawn Raviolo
Wilted Greens, Saffron And Champagne Velouté



MAIN COURSE

Beef Wellington
Seared Fillet Of Beef, Duxelles, Cured Ham Wrapped In Puff Pastry
Creamed Potatoes, Buttered Vegetables, Barolo Reduction

Or

Seared Red Mullet
Scallop Mousse, Octopus Ragu Tartlet, Pea And Anchovies



DESSERTS

Warm Chocolate Tart
Chocolate Soil, Jasmine Tea

€70.00 PER PERSON



SEATED MENU

STARTER

Roast Butternut Squash Soup (V)
W/Oyster Mushrooms And Shaved Parmigiana

Or

Chicken Liver Pate
W/ Spiced Apple Chutney, Toast Melba

Or

Risotto Medina
Peas, Pancetta, Local Sheep's Cheese

Or

Seabass Tartare
Crushed Avocado, Chili And Spring Onions



MAIN COURSE

Seared Fillet Of Seabass
Crushed Potato, Buttered Greens, Shellfish Reduction

Or

Xmas Turkey
Chestnut And Sausage Stuffing, Buttered Sprouts And Honey Glazed Carrots

Or

Grilled Fillet Of Pork
Celeriac And Apple, Buttered Broccoli, Calvados Jus

Or

Braised Beef Cheek
Served with Creamed Potatoes, Buttered Carrots

Or

Grilled Halloumi
Honey Glazed Halloumi, Grilled Vegetables, Pomegranate And Coriander Salad



DESSERTS

Warm Chocolate Tart
Chocolate Soil, Jasmine Tea

€48.00 PER PERSON (MINIMUM 10 PERSONS)



RECEPTION MENU

COLD CANAPÉS

Smoked Salmon And Avocado Blinis
Marinated Seabass, Caviar
Beef Tartare, Cured Egg Yolk
Quail Egg, Truffle Mayo, Dried Black Olive (V)
Crushed Burrata And Fig Croute (V)
Chicken Liver Pate, Grape, Walnut Tartlet



HOT CANAPÉS

Rabbit Arancini, Grated Pecorino
Falafel, Whipped Goats Cheese (V)
Duck Spring Rolls, Sweet Chili
Fish Pie, Whipped Potatoes
Lamb Koftas, Mint Dressing



FLYING BUFFET

Warm Spiced Chicken
Grain Salad, Carob Yoghurt

Miso Glazed Grilled Octopus
Aubergine Caviar

Medina Risotto (V)
Peas, Crushed Gbejna



DESSERTS

Lemon Merengue
Chocolate Tart
Mince Pies

€36.50 PER PERSON