



Women's Little Christmas Menu

MHL
HOTEL COLLECTION

3 course €44.95

Starters

HOMEMADE SOUP OF THE DAY

Our own freshly Baked Bread 1,5,7,8

THYME INFUSED GOATS CHEESE MOUSSE

Pickle Beetroot,
Beetroot Puree & Salad Leaves 8,12

CATHAL'S DOONBEG FRIED CALAMARI RINGS

Lemon & Garlic Mayonnaise, Urban
Farmer's Dressed Salad Leaves 1, 7, 8, 12

STRAND CHICKEN CAESAR SALAD

Baby Gem, Crisp Bacon,
Garlic Croutons & Strand House
Dressing 1,5,7,8,13,14

CONFIT DUCK LEG

Red Currant Reduction,
Onion Marmalade,
Carrot Puree & Organic Salad Leaves 8

Mains

100% IRISH LIMERICK BURGER

Seamus Butler Beef Burger,
Cranberry Relish, Tomato, Onion,
Smoked Cheese & Fries 1,8,12

SLOW BRAISED BEEF CHEEK

Smoked Cheese Mashed Potato, Roasted
Vegetables, Rich Red Wine Sauce 5,8,12

CHILLI & COCONUT CRUSTED SEABASS

Carrot, Parsnip, Broccoli & Coconut
Infused Sauce 8, 12, 13

TURKEY & HONEY BAKED HAM

Herb & Onion Stuffing, Brussel Sprout,
Cranberry Sauce 1,5,8,12

VEGAN BEETROOT BURGER

Spiced Relish, Lettuce, Tomato, 
Crispy Onions & Served with Fries 1

RIGNEY'S FARM FREE RANGE PORK BANGERS & MASH

Fried Onion, Grilled Tomato,
Black Pudding Mash & Red Wine Jus 8,12,14

Desserts

COCONUT CAKE

With Seasonal Berries 1,7,8,9

STICKY TOFFEE PUDDING

Served With Salted Caramel 1,7,8,9

CINNAMON CAKE

Served With Rum and Raisin Ice
Cream 1,7,8,9

CHRISTMAS PUDDING

Served With Vanilla Ice-cream 1,7,8,9

FRESHLY BREWED TEA & COFFEE



1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg

8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.