Festive Celebrations
at THE MARTELLO

STARTERS

FESTIVE SOUP OF THE DAY
Freshly sourced ingredients, served with homemade seeded brown bread

CHILLI AND CORIANDER PRAWN COCKTAIL
Tiger prawns coated in a chilli, lime and coriander mayo, crispy iceberg lettuce, lime garnish

DEEP FRIED BRIE
Melted brie wrapped in golden crisp wonton pastry, served with a dressed baby leaf salad and a cranberry & orange coulis

KOREAN FRIED CHICKEN
Marinated crispy fried chicken strips, coated in a sticky and spicy sauce topped with toasted sesame seeds, served with Asian slaw

HOMEMADE CHICKEN LIVER & SMOKED BACON PÂTÉ
Served with baby leaf salad, cranberry orange compote and mini crostini

MAINS

SLOW ROASTED LEMON AND THYME CROWN OF TURKEY AND HONEY BAKED WICKLOW HAM
Served with a cranberry, chestnut and fresh herb stuffing, creamy mashed potato and a rosemary and red wine gravy

SLOW BRAISED SHORT RIB OF BEEF
Served with horseradish mashed potatoes, glazed carrots, rich roast jus, topped with parsnip crisps

PAN-FRIED SEABASS FILLET
Served with potato gratin, celeriac purée, chargrilled asparagus topped with a salsa verde

CAJUN CHICKEN & SMOKED BACON PASTA
Cajun marinated chicken fillet pieces and smoked bacon, cooked in a lemon basil herb cream sauce, tossed in fresh linguine pasta, topped with aged parmesan flakes, served with garlic ciabatta

THAI RED CHICKEN CURRY
Available Vegetarian
Served with sautéed vegetables, baby potatoes, steamed rice and crispy poppadoms

VEGAN BURGER
Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, vegan garlic mayo served in a vegan bun with fries

DESSERTS

TOBLERONE CHEESECAKE
Rich Swiss chocolate with honey and almond nougat flavored cream cheese filling, on a biscuit base with caramel sauce and Chantilly cream

STEAMED CHRISTMAS PUDDING
Served with brandy custard, Chantilly cream

WARM HOMEMADE APPLE PIE
Stewed Bramley apples oven baked with short crust pastry and served with homemade vanilla pod custard and Chantilly cream