

Casual Christmas Catch up

Mulled Wine & Mince Pies
€8.95pp

Christmas Lunch
3 Course €15.95
4 Course €19.95

Rooms from €40

Christmas Cocktails & Tapas €12.50, includes 1 cocktail pp

Telephone: 098 28088
info@clewbayhotel.com
James Street, Westport

CLEWBAYHOTEL
in the heart of Westport

Dear Santa, All I want for Christmas is a party with a difference..

A sumptuous 4 course dinner hosted by Red Cabot €25

Bookings on 098 28088

'Taste The Difference'

Local Food, Local Music, Local Craic.....

This year at the Hotel, we sat down and thought 'What can we do to offer people a really fun evening with a difference.'

We came up with the idea of running a night of local food, local music and local craic. With that in mind, we asked Red Cabot to come onboard to host our Christmas nights. New dishes have been created, to highlight the very best of local produce & artisan producers. That combined with exciting cocktails in the bar beforehand, and music with local bands after, gives us a night we are really proud to offer you.

Red is going to be there himself to host the night, and will be on hand to chat about the foods, and drink your wine! We look forward to see you at 'Taste the Difference' the Clew Bay Hotel Christmas Dinner, with great local produce & good value.

Producers:

Red Cabot: Home-made & Hand-made sauces

Lilly & Liam Ryder: Traditional farming family, growing vegetables on the edge of Clew Bay in Carrowholly

Clew Bay Christmas Dinner

Killary Mussel Celeriac Chowder
Delicious Killary mussels from Kate Kennedy in a celeriac, creamy chowder with Carrowholly vegetables from Liam and Lilly Ryder's farm.

Deep Fried Christmas Brie
Crunchy deliciousness served with sweet plum sauce.

Red Cabot's Crostini dish
A selection of three toasted breads with black olive tapenade, roast beetroot & sage dip, chilli & lime hummus toppings.

Liscarney Pork Belly & Caesar Salad
A unique combination of slow-roasted pork belly from the O'Malley farm in Liscarney with cos lettuce leaves & dressing.

Sweet Carrot & Coriander Soup
Vegetables from the Ryder farm in Carrowholly, sweet carrots and coriander.

Traditional Turkey & O'Malley Ham
Traditional Turkey and O'Malley Ham, served with white parsley sauce & lashings of spuds.

Lamb Shank
Slow-cooked lamb shanks in our house gravy and served on mush.

Herb Crusted Cod & Pesto
Chunky cod oven roasted with a herb crust and drizzled with Red Cabot's rocket pesto.

Spinach & Ricotta Tortellini
A vegetarian pasta dish served with butter and sage dressing, with side garnish.

Annette Canning's Christmas Pudding
Home-made recipe served with a warm brandy custard, and lashings of booze!

Chocolate Roulade
Richness with a chocolate and hazelnut filling.

Clew Bay Apple Pie
Hot apple pie, hint of cinnamon, served with ice-cream & crème anglaise.

Producers:

Kate & Simon Kennedy: Producing their own rope-grown mussels in Killary Harbour

O'Malley's Pork: Five generations of pork farmers from Liscarney