



CHRISTMAS DAY 6 COURSE LUNCH

Roasted butternut squash soup toasted almonds, hazelnut oil



Pressed terrine of chicken and ham hock piccalilli, mustard brioche

-or-

Seafood vol au vent lobster, prawns, clams, monkfish, mussels & salmon, Chardonnay & tarragon cream, butter puff pastry



Beefeater & tonic sorbet



Beef Wellington sweet fondant potato, mushroom duxelles, chestnut purée, Madeira jus

-or-

Traditional roast turkey & ham homemade stuffing, bacon & sprouts, château potato, turkey gravy



Trio of dessert poached pear and spiced chocolate ganache, yule log, fig and toffee parfait

Homemade Christmas pudding served with Cognac anglaise



Coffee & tea with petit fours



CHRISTMAS EVE

Complimentary festive mulled wine & prosecco welcome reception for hotel residents from 6.00pm - 7.00 pm. Dinner as normal in Morrison Grill.



CHRISTMAS DAY

Christmas Breakfast in Halo 7.00am - 10.30am Festive drinks reception in Quay14 1.15pm - 2.30pm Christmas Lunch served at 1.45pm and 3pm in Halo Christmas Supper Buffet served from 7.00pm - 8.30pm



ST STEPHENS DAY

Late Breakfast from 8.00am - 12.00 midday



Travelling with children?

A kids zone will be available Christmas Day afternoon. Entertainment, movies & board games will be provided.

Christmas Day Lunch €120 per person, €50 per child
Christmas Supper Buffet at €55 per person, €25 per child
Morrison Afternoon Tea €22/28 per person, Gentlemen's Tea €25 per person
Christmas package available on the 24-25th or 25-26th of December
from €380 per person sharing. Christmas package includes: two night bed & breakfast,
Christmas Day Lunch & Christmas Supper Buffet
Hotel Residents & Non Residents are welcome. Please note that reservations in advance are essential.

To book please call 01 8872400 or email events@morrisonhotel.ie



CHRISTMAS EVENING BUFFET

SEAFOOD COUNTER

Wrights smoked salmon

Smoked mackerel

Marinated king prawns with Cognac cocktail sauce

Crab claws

Blue-leap mussels with country relish

BUTCHERS BLOCK

Smoked ham Italian salami Spiced beef Prosciutto ham

Served with: hummus stuffed sweet peppers dried fruits grissini

SALAD & BREAD

Baby potatoes toasted chorizo black pudding Jerusalem artichokes

Baby beans cumin and roasted cherry tomatoes salad

> Smoked duck Waldorf salad

Christmas coleslaw

Plum tomato & buffalo mozzarella salad basil pesto

Mixed leaf salad with selection of dressings

Selection of homemade breads & crostini with pesto & olive tapenade dips

HOT BUFFET

Live carving station: Roast turkey Baked ham Roast sirloin of beef

Salmon fish cakes

Vegetable stir fry with noodles

All main courses served with honey & thyme root vegetables and duchess potatoes

DESSERT STATION

Spicy chocolate tart

Blood orange vanilla crème brûlée

Croquembouche with butternut scotch

Lemon meringue pie

Christmas pudding with Cognac anglaise

Selection of Irish cheeses, fruit chutney & crackers



AFTERNOON TEAS

Available 12-3 pm except Christmas day

MORRISON TEA

SAVOURY

Egg mayo and Rocket
Italian ham and tomato relish
Red pesto chicken
Smokes salmon & cucumber tartare,
crème fraiche
Shrimp cocktail
Bacon & leak quiche



SWEET

Duo of white and dark chocolate

Mini eclairs

Strawberries meringue

Salted Caramel cake

Coconut and passion fruit panna cotta

Homemade buttermilk scones

With coffee or tea €22 per person With prosecco €28 per person

GENTLEMEN'S TEA

SAVOURY

Smoked rasher & Hegarty cheddar savoury scone apple chutney

Pork sausage, pickled gherkin & jalapeño skewer, chilli jam

3oz steak sandwich, sautéed onions

Paprika chips

Beef slider



SWEET

Whiskey chocolate truffles

Salted caramel & honeycomb pot



BEER

Served with a pint of Wicklow Wolf €25 per person

CHRISTMAS 2016



THE MORRISON, ORMOND QUAY, DI
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