



DON'T DRINK & DRIVE

For the festive party season we are offering reduced accommodation rates when you book your party.

PIKEMAN BAR **ENTERTAINMENT**

Saturday December 1st David O'Sullivan Friday December 7th Andrew Hobert Saturday December 8th Danny Goggin Friday December 14th Ross Brassil Saturday December 15th Fergus O'Sullivan Friday December 21st Ross Brassil Saturday December 22nd Fergus O'Sullivan Nite Club open every Saturday for Festive Season Stephen's Night Danny Goggin New Year's Eve Fergus O'Sullivan

GIFT VOUCHERS

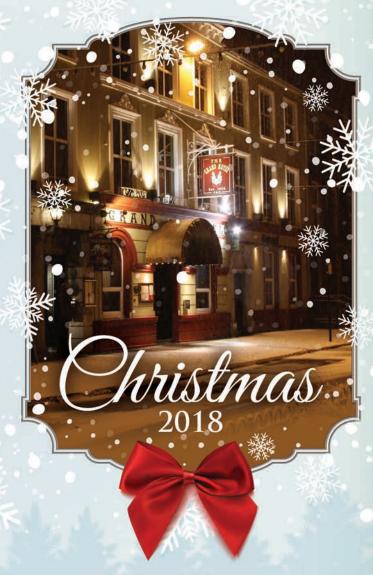
Give the perfect gift this Christmas. Treat someone with a Grand Hotel Gift Voucher



Denny Street, Tralee, Co Kerry, Ireland, V92 NDT8 Telephone: +353 (0)66 712 1499 | Fax: +353 (0)66 712 2877 Email: info@grandhoteltralee.com

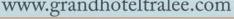
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LIVE MUSIC IN THE PIKEMAN BAR

Private Party Nights

Book our function hall and we will arrange the rest!

Please enquire for details

Buffet Menu also available for Smaller Groups

CHRISTMAS PARTY NIGHTS

DECEMBER 8TH & 15TH 2018

Music by Comic Book Heroes

WOMEN'S CHRISTMAS

JANUARY 5TH / 6TH 2019

Celebrate little Women's Christmas in Samuel's Restaurant. Enjoy a glass of mulled wine followed by Live Music in The Pikeman Bar Nite Club Open €35.00 per person



CHRISTMAS MENU €35

STARTERS

Homemade Vegetable Soup

Served with homemade brown bread

"Grand Style" Seafood Chowder

Served with homemade brown bread

Golden Fried Wedges of Brie

Cranberry compote, dressed salad

Thai Spiced Fishcakes

Sweet and Sour Chili Dressing, Herb Salad

Magret of Duck Salad

Served with Smoked Cheddar, Mango and Roasted Nuts Vinaigrette

MAINS

Traditional Turkey and Ham

Cranberry Chutney, Red Wine Sauce, Gratin Potato

Hereford Minute Steak

Served with sauteed mushroom and onion, garlic butter or black pepper corn sauce, french fries

Medallion of Pork Fillet wrapped in Smoked Bacon

Served with red cabbage, raisins and pine nuts, truffle potato champ, red wine sauce

Pan Fried Sea-bass

Sauteed prawns, Brut nature sauce, champ potato

Wild Mushroom Risotto

With Green Asparagus Tips, Baby Spinach, Parmesan shavings

Selection of Desserts

Tea & Coffee Mince Pies



CHRISTMAS MENU €42

STARTERS

Homemade Vegetable Soup

Served with homemade brown bread

Bisque of Prawns

Served with a crouton and prawn rouille

Trio of Smoked Salmon

Potato Cake. Pate, Mixed Leaves, Horseradish Cream

Goat's Cheese Salad

Served in Filo Pastry, Walnuts, Mixed Leaves, Beetroot and Poached Pear, Balsamic Glazed

Chicken Liver Parfait

Served with cranberry Compote, Toasted Brioche, Dressed Salad

MAINS

10oz Hereford Sirloin Steak

Served with Sauteed Mushroom and Onion,
Garlic Butter or Black Peppercorn Sauce, French Fries

Grilled Loin of Venison

On a bed of Red Cabbage, Raisins and Pine Nuts, Mulled Wine Sauce, Gratin Potato

Grilled Breast of Skeaghanore Duck

Served with Roasted Potato, Beetroot Puree, Red Wine Sauce

Grilled Fillet of Hake

Topped with Baby Spinach and Garlic Besamel Sauce, roll of Smoked Salmon and Prawns, Champ Potato, White Wine Sauce

Pumpkin and Curry Risotto

Served with flavored Brut Cava, Spring Onions, Parmesan Shavings

Selection of Desserts

Tea & Coffee Mince Pies

