

Christmas Menu

Starters

Curried Cauliflower Soup with Herb Croutons (1,9,13)

Goats Cheese & Red Onion Jam Filo Pastry Parcels, Sundried Tomato, Rocket Salad (1,3,9)

Hot Honey Glazed Chicken Wings with Blue Cheese Dip (3,9,11,13)

Scallops with Spiced Parsnip Puree, Parsnip Crisps & Pomegranate (5,9,13)

Mains

Turkey & Honey Glazed Ham with Pork, Sage & Cranberry Stuffing, Pigs in Blankets (1,13)

10oz Irish Sirloin Steak, Thyme Roasted Tomato, Onion Rings, Peppercorn Sauce (1,6,13)
(€7 Supplement)

Wild Mushroom & Spinach Risotto, Truffle Oil, Parmesan, Roasted Hazelnuts (1,6,8,9,13)

Herb Crusted Cod with a Lemon & Dill Beurre Blanc Sauce, Tenderstem Broccoli (1,4,9,13)

Smoked Paprika & Lemon Infused Chicken Fillet with Chorizo Cream Sauce, Tobacco Onions (1,13)

(All Served with Creamed Potatoes & Vegetables)

Desserts

Assiette of Desserts

Christmas Pudding, Brandy Sauce

or

Christmas Shot

Tea & Coffee

1. Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Molluscs, 6. Soybeans, 7. Peanuts, 8. Nuts, 9. Milk, 10. Celery, 11. Mustard, 12. Sesame Seeds, 13. Sulphites, 14. Lupin
(Dishes can be made Gluten Free with Gluten Free Bread)

€35.50
per person