

The
LISTOWEL ARMS HOTEL

Candlelight Dinner Menu

December 2020

Starters

- Fresh Homemade Soup** with house bread (gf on request)
- Crispy Pork Belly (gf)** with fennel & apple slaw and homemade BBQ sauce
- Seafood & Shellfish Chowder (gf)** with house bread (gf on request)
- Smoked Salmon (gf)** Dill creme fraiche, lemon gel & pickled shallots
- Goat's Cheese Salad (gf)** Delicious Irish Arsallagh Goat's Cheese, roasted organic beetroot & candied walnuts

Mains

- Vegetable Tandoori (gf)** with spiced rice and poppadum
- In-house Sweet cured Bacon Chop (gf)** Savoy cabbage, white onion puree & roast jus
- Baked Salmon fillet** braised leek & tomatoes confit, creamed tarragon spaghetti
- Buttermilk Battered Cod Goujons** hand-cut chips, salad, smoked garlic & lime mayonnaise
- Pan fried Rib-Eye Steak (gf)** pickled mushrooms, shallot jam, Béarnaise sauce
- Roast Irish Duckling (gf)** Maple glazed Half Duckling, braised Red Cabbage, Soy & Ginger

Desserts

- Vanilla Creme Brulee** Red current compote & shortcake biscuit
- Assortment of three dairy farm Ice-creams with toffee sauce (gf on request)**
- Traditional Christmas Pudding** Brandy Butter & Custard
- Raspberry & White Chocolate Meringue Roulade (gf)**
- Warm Chocolate brownie (gf)** with Vanilla ice cream

Freshly brewed tea/coffee

€ 35.00 per person

Please ask your host for information on allergens