



ALLERGEN INFORMATION

1. soybean
2. milk
3. nuts
4. celery
5. mustard
6. sesame seeds
7. sulphur Dioxide & Sulphites
8. lupin
9. molluscs
10. gluten(wheat)
11. gluten(barley)
12. gluten(rye)
13. gluten(oats)
14. crustaceans
15. eggs
16. fish
17. peanuts



**THE
FARMER'S
KITCHEN**

Hotel & Gastro Lounge

Menu

*Wishing you all a very
Merry Christmas*



Main Courses

SOUP OF THE DAY

served hot from the pot, with crusty white roll or homemade Irish brown soda bread
Contains 2,7,10

CRISPY DUCK SPRING ROLL

Asian stir fried vegetables & crispy duck with Chinese five spice wrapped in spring roll pastry. Served with salad garnish & sweet chilli dipping sauce
Contains 10,5,15

KING PRAWN COCKTAIL

tiger prawns in a marie rose sauce, served on a bed of baby gem lettuce, red onion & cherry tomatoes
Contains 15,14,7

CHICKEN & OYSTER MUSHROOM VOL AU VENT

chicken pieces in a oyster mushroom bechamel, topped with spring onion & served in a crisp puff pastry case
Contains 15,14,7

Main Courses

TRADITIONAL STUFFED TURKEY & HAM

served with a sage & onion stuffing, creamy mashed potato, mixed steamed vegetables, roast gravy & accompanied by cranberry relish
Contains 1,2,4,5,7,10

ROAST TOP RIB OF BEEF

succulent rib of beef, served with creamy mashed potatoes, crisp roast potato, seasonal vegetables & rich roast gravy. Accompanied by a rosemary & thyme infused jus
Contains 1,2,7

BAKED FILLET OF HAKE

baked fillet of Kilmore Quay Hake served resting on a creamy mash, accompanied by a prawn & cucumber cream sauce
Contains 2,16

Main Courses

VEGETARIAN LASAGNE

mixed veg, cooked in homemade sweet tomato sauce layered with pasta sheets & creamy bechamel sauce, topped with melting mozzarella cheese. Served with garlic bread, house side salad & golden fried chips.
Contains 10,4,15,5,7

Desserts

BOOZY SHERRY TRIFLE

Sherry soaked sponge & fruit, topped with a layer of custard & freshly whipped cream
Contains 2, 15, 7

FRESH FRUIT PAVLOVA

Crisp & fluffy Pavlova base, topped with fresh cream & seasonal fruits
Contains 2, 15

DARK CHOCOLATE MINT TART

Dark chocolate mint ganache on an Oreo biscuit base served with mint chocolate ice-cream & mint chocolate sauce.
Contains 2,15

ORANGE & ALMOND CAKE

served warm with vanilla ice-cream and blackberry & mango coulis
Contains 2,15, 3 (Almond) (GFA)

CHRISTMAS PUDDING

Traditional Christmas pudding, served warm with custard
Contains 2, 15

To Finish

Tea & Coffee