



FESTIVE GROUP MENU

€48 per person
(€38 per person for 2 courses)

Starters

- Roast Parsnip & Rosemary Soup (GF, V)
- West Cork Seafood Tart
- Irish Mushrooms, Cream & Parmesan Vol-au-Vent, Salsa Verde (V)
- Blue Cheese Salad, Caramelised Pear, Walnuts & Dressed Leaves

Mains

- Risotto of Ardsallagh Goats Cheese, Leeks, Garden Peas & Toasted Hazelnuts (GF, V)
- Breast of Chicken Kiev, Creamed Spinach & Creamed Potatoes
- Fresh Fillet of Hake, Baby Potatoes, Carrot Purée, Steamed Broccolini & Sauce Vierge (GF)
- Slow-Roasted Featherblade of Beef, Pomme Purée, Parsnip Crisps & Red Wine Jus (GF)

(All served with Seasonal Vegetables)

Desserts

- Lemon Curd, Meringue, Poached Seasonal Berries & Whipped Cream
- Christmas Mince Pie Tart with Seasonal Crumble & Brandy Butter
- Warm Chocolate Pudding, Chocolate Sauce & Vanilla Ice Cream (GF)
- Vanilla Ice Cream, Boozy Caramel Sauce & Caramelised Pecans

GF – Gluten Free | V – Vegetarian
All Beef is of Irish Origin.

Omissions can be accommodated, but no substitutions.
No separate cheques.

**Available for groups of 10 or more and must be pre-booked.
Please call us to book 023 8833719**



FESTIVE GROUP MENU

€60 per person

Starters

- Roast Parsnip & Rosemary Soup (GF, V)
- Pan-Fried West Cork Scallop, Beurre Blanc & Herb Crust
- Rillettes of Union Hall Smoked Salmon & Prawn, Crushed Avocado & Basil Pesto
- An Súsán Chicken Liver Pâté, Infused with Garlic & Brandy, Redcurrant Marmalade & Toasted Sourdough
- Ardsallagh Goats Cheese Croquettes, Hot Honey & Chilli

Mains

- 10oz Irish Hereford Sirloin Steak, Portobello Mushroom & Crispy Onions
Served with a choice of Garlic Butter or Peppercorn Sauce · GF
- Roast Half Silverhill Duck, Herb & Potato Stuffing, Orange & Cointreau Sauce
- An Súsán Seafood Basket
Monkfish, Prawns, Salmon & Scallops in a White Wine, Cream & Dill Sauce, served in a Filo Basket
- Roasted Spiced Cauliflower, Hummus & Chimichurri (Vegan)
- Fresh Roasted Union Hall Monkfish, Butternut Squash Purée, Dill Pesto & Roasted Potato

(All served with Potatoes & Seasonal Vegetables)

Desserts

- Chocolate Delice, Praline Crumb
- Traditional Christmas Pudding with Brandy Butter & Cream
- Lemon Curd, Meringue, Poached Seasonal Berries & Whipped Cream
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Bean Ice Cream

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