



## Christmas DINNER Menu 2024

Choose any 3 Starters, 3 Mains and 3 Desserts

€45 per person

Minimum of 10 people

### Starters

**Roast butternut squash soup** with chestnut crumble, homemade seeded brown loaf (2, 10, 11, 12)

**Seared barbary duck breast** with blackberry gel, pickled blackberries, cucumber, shaved beetroot and watercress (2, 8, 9)

**Charred West Clare Burren smoked salmon** with candied lemon, lemon gel, shaved fennel salad (5, 8, 9, 12, 13)

**Halloumi, pomegranate and walnut salad** with fennel, radish, chives and rocket (2,9,10,13)

**Homemade duck liver mousse** with toasted brioche, red currant jelly, watercress, pickled red onion (1, 2, 9, 10, 11, 12, 13)

**Red king prawn and watermelon** with white bean velouté, baby leek, saffron and lemon balm (2, 3, 9, 12, 13)

### Mains

**Roast bronze medal turkey roulade** with traditional stuffing, Caroline Rigney farm bacon wrapped pork sausages, potato fondant, turkey gravy and festive homemade cranberry sauce (2, 9, 10, 11, 12, 13)

**Traditional beef wellington** with honey roast carrots, tender stem broccoli, celeriac pomme purée, pan jus (1, 2, 9, 10, 11, 12, 13) *48hr Pre-order is required plus €5 supplement*

**Curried monkfish tail** with roast parsnip, parsnip purée, black kale, roast butternut squash, spiced almond cream (2, 5, 9, 10, 11, 12, 13)

**Roast loin of Cathal Sexton cod** with parsley and parmesan melted crust, fine beans, crushed baby roast potato, roast vine cherry tomatoes (2, 5, 9, 10, 11, 12, 13)

**Beetroot and shallot tarte tatin** with peppery green salad, pine nut gremolata (1, 2, 9, 10, 11, 12, 13)

### Desserts

**Traditional homemade Christmas pudding** with Chantilly cream, vanilla bean ice-cream and red currants (1, 2, 9, 10, 11)

**Vanilla crème brûlée** with fresh berries, vanilla bean ice-cream (1, 2, 9, 10, 11)

**Belgian chocolate brownie** with vanilla bean ice-cream and chocolate sauce (1, 2, 9, 10, 11)

**Sticky toffee pudding** with vanilla bean ice-cream and butterscotch sauce (1, 2, 9, 10, 11)

**Salted caramel cheesecake** with caramel ice-cream and toffee sauce (1, 2, 9, 10, 11)

**Tea/coffee, complimentary mince pie crowns and shot of egg-nog**

PRODUCE FROM OUR KITCHEN MAY CONTAIN SOME OF THE BELOW ALLERGENS

1 - Eggs, 2 - Milk, 3 - Shellfish, 4 - Mollusks, 5 - Fish, 6 - Peanuts, 7 - Sesame seeds, 8 - Soya beans, 9 - Sulphur dioxide/sulphites, 10 - Nuts, 11 - Cereals containing gluten, 12 - Celery, 13 - Mustard, 14 – Lupine

We do not accept electronics tips or add a service charge to your bill.

All cash tips are fully allocated amongst front of house service staff based on the number of hours worked each week.