
CHRISTMAS MENU
2023

Soup Of The Day

(ask server in relation to allergens)

Bloody Mary Prawn Cocktail served with Shredded Iceberg Lettuce Parisienne of Cantaloupe Melon (2)(3)(12)

Homemade Duck Liver Pate Rolled in a Pistachio and Fresh Herb Crumb. Accompanied by Sweet Brioche and a Fig & Orange Chutney (1a)(3)(7)(9)(12)

Grilled Warm Chicken & Poached Pear Salad with Blue Cheese, Toasted Walnuts, Dressed Baby Gem Leaves, Chorizo Crisps (1)(3)(4)(7)(10)(12)

Golden Fried Brie Coated in a lightly Peppered Panko Crumb Served with a Red Pepper Relish & Baby Mesclun Salad (1a)(3)(7)(10)(12)

Hand Carved Turkey & Ham with a Sage & Thyme Stuffing Served with a Cranberry, Red Wine Jus (1a)(7)(8c)(9)(12)

Fillet of Hake with a Chilli & Coriander Crumble on a Red Pepper & Coriander Chardonnay Cream Sauce (1)(6)(7)(9)(12)

Slow Braised Pork Belly Served on a Bed of Cider Infused Spring Cabbage, Confit Potatoes (1a)(6)(7)(9)(12)

Garlic & Tarragon Scented Supreme of Chicken served with a Smoked Pancetta Red Wine Chasseur (6)(7)(9)(12)

Wild Mushroom & Baby Spinach Tagliatelle with freshly grated parmesan, Basil Oil & Garlic Bread (7)(9)(12)

Lemon Cheesecake with a Winterberry Gel (1a)(7)

Warm Christmas Pudding served with a Brandy Custard (1a)(3)(7)

Roulade with a Vanilla & Strawberry Filling, and Crushed Meringue (gf) (3)(7)

Praline Souffle Mousse Cake topped with a Dark Chocolate & Toasted Hazel Nut Ganache (gf) (7)(8b)

Warm Almond & Berry Pudding with a Crème Anglaise (1a)(3)(7)(8a)

Allergens

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats 2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts) 6. Soybeans 7. Milk & products thereof, Lactose. 8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts). 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide/Sulphites 13. Molluscs 14. Lupines.

€35pp