

Christmas

LUNCH MENU





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S T A R T E R

Wild mushroom arancini roasted red pepper coulis (2 wheat, 4, 7, 14)

Warm smoked chicken salad watercress and pomegranate with mango yoghurt dressing (7, 14)

> **Spiced roasted root vegetable soup** with homemade brown bread (2 wheat, 7, 14)

Duck liver pate toasted brioche tomato and apple chutney (2 wheat, 7, 14)

Melon medley

raspberry coulis, mint (14)

ΜΑΙΝ

Traditional turkey and ham garden herb stuffing, Chorizo and chive croquette, pan gravy (2 wheat, 4, 7, 14)

Roast sirloin of Irish beef

Yorkshire pudding, parsley mash and red wine jus (2 wheat, 4, 7, 14)

Spinach and ricotta ravioli with pesto cream and toasted pine nuts (2 wheat, 7, 14)

Seared Atlantic salmon

fennel and orange salad, lemon butter sauce (5, 7, 14)

Pan roasted chicken and king oyster mushroom dauphinois potato, creamy mushroom jus (7, 14)

D E S S E R T

Traditional Christmas pudding with brandy custard (2 wheat, 7, 14)

> **Bailey's tiramisu** caramel sauce (2 wheat, 7, 14)

Winter berry meringue Chantilly cream (7, 14)

Ginger toffee pudding butterscotch sauce (2 wheat, 7, 14)

Tea or Coffee

Served with festive mulled wine and mince pies 1 course €29 - 2 course €34 - 3 course €39

1 Celery, 2 cereals containing Gluten, 3 Crustaceans, 4 Egg, 5 Fish, 6 Lupin, 7 Dairy, 8 Molluscs, 9 Mustard, 10 Tree nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphites