

Christmas

LUNCH MENU





LUNCH MENU

STARTER

Wild mushroom arancini

roasted red pepper coulis (2 wheat,4,14)

Warm smoked chicken salad

watercress and pomegranate with mango yoghurt dressing (7,14)

Spiced roasted root vegetable soup

with homemade brown bread (2 wheat, 4, 7, 14)

Duck liver pate

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

Melon medley

raspberry coulis, mint (14)

MAIN

Traditional turkey and ham

garden herb stuffing, Chorizo and chive croquette, pan gravy (2 wheat, 14)

Roast sirloin of Irish beef

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

Chicken and king oyster mushroom

dauphinois potato, creamy mushroom jus (7,14)

DESSERT

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