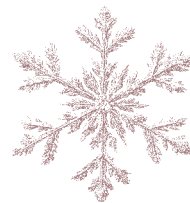




SAMPLE MENU
CHRISTMAS DINNER
SET MENU

3 COURSE €79 + 12.5% SERVICE CHARGE



STARTERS

TODAY'S SOUP

CREAM OF CHESTNUT, WILD MUSHROOM AND MADEIRA SOUP

ROAST PUMPKIN RAVIOLI

BUTTERNUT SQUASH, SAGE, ROSEMARY, PARMESAN AND AMARETTI CRUMB

PRESSED HAM HOCK

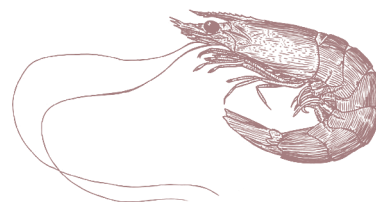
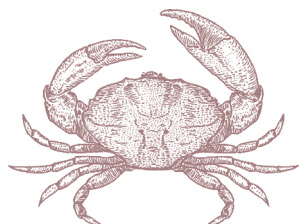
PICCALILLI, TOASTED SOUR DOUGH BREAD

CASTLETOWNBERE DRESSED CRAB

ON GUINNESS BROWN BREAD, PICKLED CUCUMBER,
LEMON MAYONNAISE

SEARED PRAWNS

FENNEL & ORANGE SALAD, CRISP PANCETTA



MAINS

CHARRED FILLET STEAK

DUCK FAT ROASTED CHATEAU POTATO,
BONE MARROW BUTTER AND THYME JUS

ROAST WILD HALIBUT

HERB AND CHEESE CRUST, CREAMED LEEKS, BABY POTATOES

POTATO GNOCCHI

WITH WILD IRISH VENISON RAGOUT,
SMOKED BACON CRUMB, PICKLED BLACKBERRIES

PAN ROAST CHICKEN SUPREME

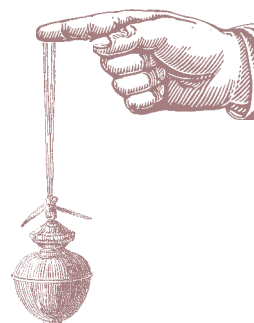
CELERIAC PUREE, BRUSSEL SPROUT AND
BACON JUS AND HOUSE FRIES

RED LENTIL DAL

PISTACHIO AND CHICKPEA FALAFEL
SMOKED ALMONDS AND VEGAN YOGHURT

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN



DESSERTS

WARM TRADITIONAL CHRISTMAS PUDDING

CUSTARD, BRANDY SOAKED RAISINS, CANDIED ORANGE

VANILLA PANNA COTTA

MULLED WINE BERRY COMPOTE,
GINGERBREAD CRUMB

**WHITE CHOCOLATE &
CRANBERRY CHEESECAKE**

SPICED IRISH MIST SYRUP

CASHEL BLUE CHEESE

RED ONION RELISH, TOASTED WALNUTS,
BLACK PEPPER CRACKERS



PLEASE ASK ABOUT VEGAN OPTIONS

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.