

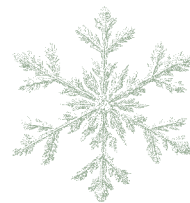


SAMPLE MENU

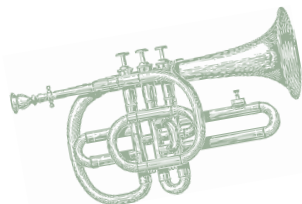
CHRISTMAS LUNCH

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



MAINS

CHARRED STRIPLOIN STEAK

DRESSED PEPPERCRESS, BONE MARROW
AND THYME JUS, FRIES

ROAST FILLET OF HAKE

HERB AND CHEESE CRUST, CREAMED LEEKS, BABY POTATOES

POTATO GNOCCHI

WITH WILD IRISH VENISON RAGOUT,
AGED PARMESAN

PAN ROAST CHICKEN SUPREME

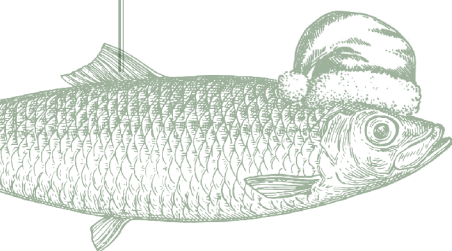
CELERIAC PUREE, BRUSSEL SPROUT AND
BACON JUS AND HOUSE FRIES

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

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.