

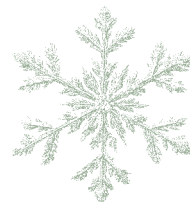


SAMPLE MENU

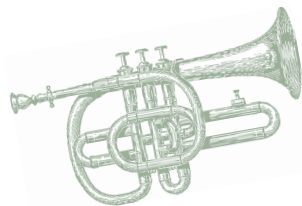
**CHRISTMAS LUNCH**

**SET MENU**

3 COURSE €65 + 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**

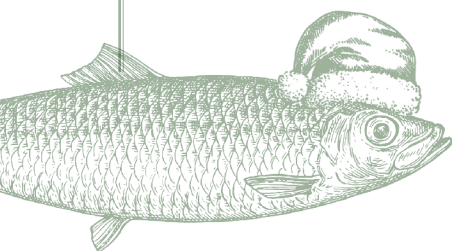
CELERIAC PUREE, BRUSSEL SPROUT AND  
BACON JUS AND HOUSE FRIES

**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.