



Christmas Dinner Menu 2019

Smoked Salmon Tartar

Gin soaked cucumber, prawn caper parcel with a dill crème fraiche (1,2,4,7)

Rare Breed Belly Pork

Apple puree, brandy infused golden sultanas (6,7,9)

Roasted Tomato and Chorizo Soup (9)

Grilled Halloumi

Hummus, courgette tagliatelle, semi-dried tomato (7,11)

Fillet of Irish Beef

mash, Portobello mushroom, black garlic and green peppercorn butter (7,9)

Pan fried Fillet of Salmon

charred baby leeks, peas and baby caper sauce topped with Guinness flavoured battered cauliflower and pea shoots (1,4,7)

Honey Glazed Duck

*with spiced confit of duck bon bons, orange braised carrot puree, confit potato and ginger infused jus.
(1,3,7,12)*

Vegetable Croquettes

char-grilled vegetables, cauliflower puree, pickled carrots, carrot crisps and a sweetcorn cream (1,3,7)

(Selection of sides included)

Dark Chocolate and Whiskey mousse

With a white chocolate and mint sauce (3,7)

Apple and Mulled Wine Scented Pear Crumble

Vanilla crème anglaise and walnut crumble (1,3,7,8,12)

Lemon Cream Curd Tart

gingerbread ice-cream and dusted raspberries (1,3,7)

Tea/Coffee

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazlenuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs

€49.50 plus 12.5% service charge