



THE
MOORINGS
RESTAURANT

— Festive Menu —

STARTERS

Duck foie gras terrine, rocket & roast walnut salad, melba toast and pear puree (1,3,7,12) **€9.50**

Smoked salmon and crabmeat parcels on a seasonal salad, dill and cream dressing (2,3,4,7,10) **€9.50**

Chef's homemade soup of the day (7,9,12) **€5.95**

Pan-fried O'Neill's Wexford black pudding with a champ croquette, chive cream sauce (1,3,7,9,10) **€8.95**

Baked Brie and cranberry tart with red onion marmalade and mixed leaf salad (1,3,7,12) **€8.95**

Deep-fried mushrooms, rolled and coated in breadcrumbs until crisp brown and topped with spicy texan dressing (1,2,3,4,6,7,10,11,12) **€8.95**

Slow roasted pork belly with wilted spinach, smoked bacon, sautéed baby potatoes, and celeriac purée (1,5,9,12) **€9.50**

MAINS

Ballotine of turkey breast with a sausage meat, sage and baby spinach stuffing, shallot & cranberry sauce (1,3,6,7,9,10,11,12) **€18.95**

Prime-grilled 100% Irish steak cooked to your requirement with a brandy peppercorn sauce or garlic butter (3,7,9)

10oz striploin **€27.95** €6 supplement *****

10oz ribeye steak **€28.50** €6 supplement *****

Vegetable strudel: stir-fry of vegetables, butter beans and mushrooms wrapped in filo pastry with a basil and tomato sauce (8,9,11) (vegan) **€16.95**

Pan Fried Medallions of pork tenderloin in a balsamic and honey marinade, apple & thyme jus (3,7,12) **€18.95**

Roast fillet of salmon with a horseradish, Parmesan cheese and parsley crust, finished with a champagne butter sauce (2,4,7,12) **€18.95**

Prime 100% 8oz Irish beef steak burger on a toasted brioche bun with mayonnaise, crisp smoked bacon, tomato relish, jack cheese, cos lettuce, tomato, and red onion (1,3,6,7,9,10,11,12) **€17.25**

Louisiana Lemon Peppered Chicken infused with a lemon & herb house rub severed with a roasted garlic cream sauce (3,7,9) **€17.70**

Orange and dill pan-fried fillets of seabass on a bed of puy lentil salsa, lemon and chive caper butter (2,4,7,12) **€18.95**

The meat feast: Traditional homemade Italian tomato sauce with fresh mozzarella topped with rustic spicy pepperoni, home cooked ham, crispy smoked bacon and spicy salami, on a crispy twelve-inch stone baked crust (1,6,7,12) **€14.60**

The vegetarian: Traditional homemade Italian tomato sauce with fresh mozzarella topped with red onion, Italian olives, mushrooms, cherry tomatoes and peppers on a crispy twelve-inch stone baked crust (1,6,7) **€13.55**

DESSERT

Lemon curd baked Alaska, served with winter berry compote (1,3,7) **€7.95**

Orange Grand Marnier liquor crème brûlée, served with chocolate chip cookies (1,3,7) **€7.95**

Festive Assiette: Christmas pudding, Jaffa Cake ice-cream, Bailey's White Chocolate cheesecake (1,3,6,7) **€8.30**

Viennese sachertorte, served with French vanilla bean ice-cream (1,3,6,7) **€7.95**

Irish cheese board: selection of Irish cheeses served crackers and a country Relish (1,3,6,7,8) **€8.95**
€3 supplement *****

Warm walnut pudding, served with caramel sauce, Jameson ice-cream and Chantilly cream (1,3,6,7,8) **€7.95**



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulfur
Dioxide &
Sulphites



13
Lupin



14
Molluscs