

STARTERS

Chefs cream soup of the day (7,9,12)	€6.25
Duck foie gras terrine on a rocket and roast walnut salad served with melba toast and red currant jelly (1,5,7,10)	€10.00
Baked brie cheese and caramelised onion tart served with seasonal salad leaves (1,3,7,12)	€10.00
Slow roast pork belly with honey glaze on a warm spinach, smoked bacon and baby potato salad (1,5,9,12)	€10.00
Smoked chicken and black pudding salad with herb croutons and a honey and mustard dressing (1,3,7,12)	€10.00
Chefs smoked salmon bruschetta served with a mixed leaf salad drizzled with balsamic dressing (1,2,3,4,6,7,10,11,12)	€10.00

MAINS

Fillet of hake topped with country relish served with a basil butter sauce (2,4,7,12)	€21.00
Supreme of chicken filled with chorizo and Jack cheese with a tarragon sauce (1,3,6,7,8,10,11,12)	€22.00
Braised feather blade of Irish beef with thyme and shallots served with a mixed mushroom and red wine sauce (6,7,12)	€27.30
Pan friend escalope of turkey breast with ground herbs, chestnut and sausage meat stuffing on a pearl onion and sage sauce (1,3,6,7,8,10,11,12)	€22.00
Roast fillet of salmon topped with a pine nut and chervil crust with a saffron and leek cream (1,2,3,4,6,7,10,11,12)	€22.00
Prime grilled Irish striploin steak cooked to your requirement with a cognac and mixed peppercorn sauce or garlic butter (3,7,9) ** €7 supplement **	€31.45
Roast boneless half duck with honey and sage carved on a cranberry and madeira sauce (6,7,12)	€21.50
Crisp rosti potato cakes layered with rustic vegetables topped with curly kale in a marinara sauce (3,7,9)	€20.00

DESSERT

Fresh cream pavlova with lemon curd, winter forest berry compote and mango coulis (3,7)	€9.40
Rich chocolate brownie served with a smooth fudge sauce and bourbon vanilla ice cream (1,3,7)	€9.40
Festive assiette – warm Christmas pudding, Jaffa cake ice cream and Toblerone cheesecake with a duo of sauces (1,3,7)	€9.40
Warm spiced ginger pudding served with butterscotch sauce and rum & raisin ice cream (1,3,7)	€9.40
Bailey's crème brûlée served with shortbread cinnamon biscuits and salted caramel ice cream (1,3,7)	€9.40
Selection of Irish cheeses served with crackers, grapes and onion marmalade (1,7)	€11.00

3 course meal €39
with tea/coffee and mince pie



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
Sulphure
Dioxide &
Sulphites



13
Lupin



14
Molluscs