

Christmas Lunch Menu

STARTER

Chef's homemade cream soup of the day €6.50

Duck liver pate with mixed leaf salad, country relish & melba toast €11.00

King prawns coated in a Japanese style crumb with sweet chilli sauce €10.50

Brie fritters coated in a golden crumb finished with a apple & plum chutney €12.00

Classic Caesar with warm smoked bacon lardons, herb croutons and shaved parmesan €11.00

MAIN COURSE

Prime roast striploin of Irish beef carved on a red wine & thyme sauce with Yorkshire pudding €24.00

Baked fillet of hake topped with a pesto crust with a chive cream €26.50

Baked fillet of Atlantic salmon sprinkled with dill with a rich hollandaise sauce €23.50

Escalope of turkey breast coated in a golden crumb served with a red onion & sage sauce €22.50

Slow roast glazed pork belly with glazed apple, port & redcurrant sauce €24.50

Tagliatelle pasta cooked with stir fry vegetables & mushrooms in a plum tomato & basil cream sauce
€18.50

DESSERT

Chefs seasonal chocolate & orange cheesecake with rich chocolate sauce €9.80

Warm festive Christmas pudding with brandy sauce anglaise €9.80

Sticky toffee pudding with toffee sauce and ice cream €9.80

Chefs festive trio of desserts €9.80

TEA/COFFEE