



Christmas Dinner / Party Menu

Canapés

Irish Oak Smoked Salmon Blini, Citrus & Dill Cream.

Rainbow Chard and Rosemary Polenta Chips with Truffle Mayonnaise.

Goats Cheese Bouche, Beetroot Mousse & Crispy Kale.

Smoked Bacon & Parmesan Arancini.

Starter

Jerusalem Artichoke, Leek, Pear & Walnut Soup.

Main Course

Crispy Belly of Pork, Colcannon, Apple Chutney, Delicata Squash & Sage oil.

Wild Atlantic Sea Bass, Potato Fondant, Garlic, Anchovy Emulsion & Garden Vegetables.

Braised Beef Cheek, Truffle Mashed Potatoes, Fermented Cabbage, Wood-Oven Roasted Beetroot & Jus.

Pumpkin & Leek Pithivier, Glazed Carrots & Turnips, Wild Mushroom & Granache Blanc Cream Sauce.

Dessert

Chocolate Fondant with Salted Caramel Ice-cream.

Vanilla Bean & Orange Creme Brulee, Ginger Biscuits

Organic Apple, Honey, Yoghurt, Sage & Hazelnut Crumb.

Mini Mince Pies

Tea/Coffee included & all filtered Still & Sparkling Water

55.00



HOMEMADE ELDERFLOWER PROSECCO €7.50

BRUNCH 10AM - 12 NOON

FRESHLY SQUEEZED ORANGE JUICE 3.50
WALLED GARDEN BEETROOT & ORCHARD APPLE JUICE
WITH GINGER & LIME 4.20

Jo Jo's HOMEMADE HAZELNUT AND CRANBERRY
GRANOLA, GARDEN BERRIES, IRISH ORGANIC YOGURT
7.50(1,2,6,9)

POACHED EGGS, TOASTED SOURDOUGH, SPINACH,
HOLLANDAISE & CRISPY PANCETTA OR GOATS CHEESE
8.90(1,2,5,)

WILD ATLANTIC SMOKED SALMON, SCRAMBLED EGG,
CHARD & TOASTED SOURDOUGH 11.50
(1,5,8)

SLOW ROASTED BALSAMIC PORTOBELLO MUSHROOMS,
PANCETTA, POACHED EGGS, TOASTED SOURDOUGH &
HOLLANDAISE 11.50 (1,2,5)

CHILDREN'S PANCAKES WITH RASPBERRIES,
CHOCOLATE & HAZELNUT SPREAD 5.50 (1,2,6)

SELECTION OF TOAST & BURTOWN PRESERVES 4.25 (1)

LUNCH 12:30PM

START

FRESH GARDEN SOUP W/FRESH CRUSTY
SOURDOUGH BREAD
6.95 (1,2, 4,6,10)

HOMEMADE BREADS SERVED WITH A SELECTION OF
GARDEN DIPS 7.25 (1,2,6,10)

ANTIPASTO BOARD, SELECTION OF CURED MEATS,
TOONSBRIDGE MOZZARELLA, MANCHEGO, PICKLED
VEGETABLES, OLIVES, CRUSTY SOURDOUGH,
SELECTION OF DIPS 10 (2 PEOPLE 16) (1,2)

VEGETABLES MAY VARY DEPENDING ON WHAT IS
FRESHLY PICKED FROM THE KITCHEN GARDEN THAT
MORNING.

“ALL OF OUR ORGANIC BEEF IS OF IRISH ORIGIN”

ALL LUNCH GUESTS RECEIVE A REDUCTION TO THE
GARDEN

MAIN

FREE RANGE TURKEY & HONEY BAKED HAM,
ONION & HERB STUFFING, CRANBERRY SAUCE, THYME
JUS, MASHED POTATO, SPROUTS WITH SMOKED BACON
& CHESTNUTS 15 (1,2,4)

RICE NOODLES, KALE, CARROT, CHILLI &
CORIANDER. SESAME, SOY, LIME & HONEY DRESSING.
TOASTED CASHEW NUTS 12.00
ADD BLACK TIGER PRAWNS 4(6,7,8,10)

ORGANIC CHICKEN, LEEK & KALE PIE WITH A WHITE
WINE & TARRAGON CREAM SAUCE & PUFF PASTRY,
SERVED WITH SAVOY CABBAGE & CELERY,
COLESLAW & GARDEN VEGETABLES 15 (1.2.5)

WILD ATLANTIC FISH PIE, WHITE WINE AND DILL
CREAM SAUCE, MASHED POTATO TOPPING, CABBAGE
& CELERY COLESLAW & GARDEN VEGETABLES 16.50
(1,2,7,8)

BURTOWN ORGANIC BEEF BURGER , KNOCKANORE
CHEDDAR CHEESE, NEW SEASON ONIONS, & PICKLED
GOLDEN BEETROOT, PESTO, TWICE COOKED CHIPS &
ALIOLI 16.00 (1,2,3,5)

PUMPKIN & LEEK PITHIVIER, GLAZED GARDEN
VEGETABLES, MASHED POTATO, WILD MUSHROOM
& GRENACHE BLANC CREAM 14 (1,2,5)

DRINKS

LEMONADE, (PINK OR CLOUDY), GINGER BEER 3.95
SAN PELLEGRINO BLOOD ORANGE 2.50

COKE / DIET COKE 2.50
CON TRAAS IRISH APPLE JUICE 2.95

UNLIMITED FILTERED SPARKLING WATER/STILL
WATER 1PP'

PLEASE BE PATIENT AS ALL OUT FOOD IS FRESHLY
PREPARED WITH LOVE!

PLEASE KEEP CHILDREN SEATED & SUPERVISED AT ALL
TIMES