



Christmas Lunch Menu

START

Walled Garden Soup

guinness bread (1,2)

€ 9.50 Vegan option on request

Irish Free Range Turkey & Ham Croquette

onion and sage stuffing, chestnut and celeriac veloute (1,2) € 13.50

Prawn Pil Pil

garden herbs, garlic, sundried tomato, chilli, lemon, crusty sourdough €16.00 (1,2,3,5,11)

Long-stem Broccoli Tempura

smoked tofu cream, pickled shimeji mushrooms (1,3,10,11) €12.00

Chicory & Cashel Blue

poached pear, grain mustard dressing (2,3,4,6,11) €13.50

MAINS

8oz Irish Hereford Striploin Steak

garryhinch mushrooms sautéed in garden herbs, crispy onions,
garden greens, brandy & peppercorn sauce, handcut chips (1,2) €29

Irish Venison Pie

garryhinch mushrooms, lardon, red wine sauce, puff pastry, roast vegetables (1,2,4,5,11) €26

Free Range Chicken Pie

organic mushroom, bacon lardons, puff pastry, tarragon cream sauce, garden vegetables,
baby potatoes €26.00 (1,2,4,11)

Pan-fried Catch of the Day

confit leek, lobster fritters, romanesco, prawn bisque, pomme purée, (1,2,4,5,7,8,11,13) €28

Butternut Squash Risotto

crispy kale, roast hazelnut, aged parmesan (2,4,6,11) (V without parmesan) €24
add prawns or chicken €5.00

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic
€7.50 (11)

Squash & Garden Greens

feta (6) (GF)
€7.50

Baby New Potatoes

rosemary & garlic
€7.50 (2)

Hand Cut Chips

garlic aioli
€6.50

DESSERT

Classic Crème Brûlée

shortbread (2,5)
€9.50

Double Chocolate Brownie

vanilla ice cream, salted caramel (2,5) (GF)
€9.50

Vegan Dark Chocolate Fudge Cake

chocolate frosting, poached pear (1,11) (V)
€9.50

Christmas Pudding

brandy creme anglaise (2,5,11)
€9.50

Allergens

Please be aware nuts are used in our kitchen

1.Wheat(Gluten), 2.Dairy, 3.Mustard, 4.Celery, 5.Eggs, 6.Nuts, 7.Crustaceans, 8. Fish, 9.Peanuts, 10.Sesame Seeds, 11.Sulphur Dioxide, 12.Lupin, 13.Molluscs