

CHRISTMAS LUNCH MENU

€45 per person

— Glass of festive bubbles or mulled wine on arrival —

— START —

Walled Garden Soup

guinness bread (1,2,4)

Vegan & GF option on request

Turkey & Ham Croquette

onion & sage compote, parsnip & chestnut velouté (1,2,3,4,5,11)

Salted Cod & Chips

tarragon, chives, spicy leaves,

tartar sauce (1,2,4,5,11)

Chicory, Cashel Blue & Poached Pear

candied walnut, grain mustard dressing (2,3,4,6,11)

— MAINS —

Irish Venison Steak

celeriac purée, chestnut, fondant potato,

bourguignon sauce with bacon lardons & mushroom (2,4,11)

Irish Free Range Chicken Supreme

potimarron gnocchi, wild mushroom, sautéed yellow chard,

aged parmesan & cream sauce (1,2,4,5,11)

Catch of the Day

confit leek, black pudding from the sea,

prawn bisque, spring onion pomme purée (2,4,5,8,11,13)

Potimarron Gnocchi

roast cauliflower, celeriac purée,

red wine sauce (1,2,4,11)

— SIDES —

Garden Leaf Salad

extra virgin olive oil, aged balsamic

€4.95 (11)

Roast Autumn Vegetables

basil oil

€4.95 (2)

Rosemary Potatoes

sautéed garlic

€4.95 (2)

Hand Cut Chips

garlic aioli

€4.95

— DESSERT —

Basque Cheesecake

brandy cherries (1,2,5)

Christmas Pudding

brandy cream (2,5)

Royal Chocolate Cake

creme anglaise (1,2,5,6)

Apple Tarte Fine

salted caramel (1,2)

— 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

Unlimited filtered still & sparkling water - Tea & coffee inc.

A discretionary 10% service charge applies to parties of 9 or above.
Service charge goes directly to our front of house and kitchen teams.