

CHRISTMAS LUNCH MENU

€50 per person

START

Walled Garden Soup

guinness bread (1,2)

Vegan option on request

Turkey & Ham Croquette

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

Smoked Cod Croquette

chorizo aioli, pickled cucumber, garden leaves (1,2,3,4,5,8,11)

Chicory, Cashel Blue & Poached Pear

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

DINNER

Irish Venison Steak

celeriac purée, chestnut, fondant potato,

bourginon 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

€7.50 (11)

Roast Autumn Vegetables

basil oil

€7.50 (2)

Baby New Potatoes

rosemary & garlic

€7.50 (2)

Hand Cut Chips

garlic aioli

€4.95

DESSERT

Basque Cheesecake

brandy cherries (1,2,5)

Royal Chocolate Cake

creme anglaise (2,5)

Vanilla Pannacotta

granola, mango, passionfruit (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

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

