



Christmas Dinner Menu

€75 per person

START

Apple & Black Pudding Tarte Tatin

balsamic sauce (1,2,4,11)

Smoked Irish Salmon

pickled cucumber, crab remoulade, mini blinis (1,2,3,5,7,8,11)

Long-stem Broccoli Tempura

smoked tofu cream, pickled vegetables (1,3,10,11)

Chicory & Cashel Blue

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

MAINS

10oz Irish Hereford Striploin Steak

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

Irish Venison Steak

celeriac purée, bacon, fondant potato,
red wine sauce, pickled blackberry (2,4,11)

Irish Free Range Feighcullen Chicken Supreme

wild mushroom, tarragon & cream sauce (2,4,5,11)

Pan-fried Catch of the Day

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

Butternut Squash Risotto

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

SIDES

Garden Leaf Salad

extra virgin olive oil, aged balsamic
€8.50 (11)

Greens & Squash

roast pine nuts & feta
€7.50 (2)

Baby New Potatoes

rosemary & garlic
€7.50 (2)

Hand Cut Chips

garlic aioli
€6.50

DESSERT

Classic Crème Brûlée

shortbread (2,5)

Double Chocolate Brownie

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

Irish Cheeses

fig & apple chutney, crackers (1, 11)

Christmas Pudding

brandy creme anglaise (2,5)

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.