



CHRISTMAS DINNER MENU

START

Apple & Black Pudding Tarte Tatin

balsamic sauce (1,2,4,11)

Goat's Cheese Mousse

cranberry compote, pickled garden vegetables, candied walnuts, spicy leaves (1,2,6,12)

Turkey & Ham Croquette

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

Chicory, Cashel Blue & Smoked Duck

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

DINNER

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

potimarron, wild mushroom, savoy cabbage, tarragon and cream sauce (2,4,5,11)

Pan-fried Catch of the Day

confit leek & fennel, crab remoulade, prawn bisque, potato croquette (2,4,5,7,8,11,13)

Homemade Chickpea & Quinoa Falafel

curried cauliflower purée, garden coriander dressing, pomegranate, garden vegetables (6,10,11) (V)
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)

Apple & Rhubarb Crumble

vanilla custard (1,6) (V)

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

€70 per person

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.