



Starter

Duck liver pate served with redcurrant jelly and pan brioche

Scallops with cauliflower puree, roasted beetroot and crispy pancetta

Halloumi with ginger cabbage & orange reduction

Main

Free-range Turkey with Colcannon and all the trimmings on the side

*Pan fried salmon gremolada with leek & potato gratin,
garden vegetables and dill sauce*

Warming puy lentil moussaka with ricotta and sautéed garden kale

Dessert

Plum, apple and cranberry strudel

Panna cotta with spiced oranges

Chocolate fondant with homemade Cinnamon ice-cream

2 course €25

3 course €31

(Vegetarian option less €3)