CHRISTMAS MENU

19TH NOV - 1ST JAN

2 courses €28 per person | 3 courses €36 per person

TO START

DEEP FRIED BRIE €14.95
Panko bread brie wedges, Pear & walnut salad with a cranberry & chilli jam (1a,3,7,8c,10)

MAINS

GRILLED IRISH TURKEY BURGER €20
Brioche bun, guacamole, tomato salsa, crispy bacon & white Irish cheddar. Served with French fries
(1a, 3, 7, 9, 10)

CAJUN SPICED IRISH SALMON WINTER SALAD €21.95
Roast squash, beetroot, cous cous, baby spinach, pear, almonds & apricots. Creamy lemon, honey & mustard dressing
(1a, 4, 7, 8a, 10, 12)

DESSERT

SPICED GINGER PUDDING €10.50
Honeycomb gelato & salted caramel sauce
(1a,3,7,12)

Allergen Key: 1 Gluten (A Wheat, B Rye, C Barley, D Oats) - 2 Crustaceans - 3 Eggs - 4 Fish - 5 Peanuts – 6 Soyabeans –7 Milk - 8 Nuts (A Almonds, B Hazelnuts, C Walnuts, D Cashews, E Pecans, F Pistachio, G Macadamia, H Pine Nuts) 9 Celery - 10 Mustard - 11 Sesame – 12 Sulphur Dioxide Sulphites – 13 Lupin - 14 Molluscs

CHRISTMAS PARTY FOOD MENU

19TH NOV - 1ST JAN

CHOOSE 3 OPTIONS: €19.95 PER PERSON
CHOOSE 5 OPTIONS: €25.95 PER PERSON

WILD IRISH SMOKED SALMON CROISSANT
Cream cheese, rocket & pickled red onion
(1a, 3, 4, 7, 12)

BACON, FIG & RICOTTA BRUSCHETTA
(1a, 7)

BREADED CHICKEN FILLETS
BBQ sauce, scallions & sesame
(1a, 3, 11)

BACON & CHEESE IRISH BEEF SLIDERS
Brioche bun & Guinness onion marmalade
(1a, 3, 7, 10, 12)

WILD MUSHROOM, TRUFFLE & PARMESAN ARANCINI
(1A, 3, 7, 9, 12)

PURPLE CORN TOSTADAS
Pickled beets, goat's cheese mousse, honey & chilli
(7, 12)

SATAY CHICKEN SKEWERS
Roasted peanuts, coriander & Ume sesame seeds
(5, 6, 7, 9)

RARE BREED IRISH PORK COCKTAIL SAUSAGES
Christmas ham glaze & crispy onions
(1a, 4, 6, 10)

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