

FESTIVE MENU

STARTERS

Sweet Potato & Coconut Milk Soup

Served with fresh chilli flakes & a warm Guinness bread. (1,7)

Gin Cured Salmon

Served with dill, lemon & sea salt. (1/4)

Truffle Arancini

Pecorino cream, black pepper, shaved Parmesan. (1/3/7/12)

The G.O.A.T

Roast sweet potato, goat's cheese, cherry tomatoes, pickled red onion, maple walnuts, rocket & mixed leaves, house mint & herb dressing. (5/7/8a/12)

Classic Caesar

Baby gem, croutons, bacon lardons, Caesar dressing, Parmesan, chive. (1/3/4/7/10)

MAINS

Traditional Turkey & Ham

Served with creamy mash, seasonal vegetables, stuffing & a rich gravy. (1/9/10)

Atlantic Salmon

Organic salmon, beurre blanc, tenderstem broccoli, creamy mash. (4/7/8/12)

Jacob's Ladder

Slow cooked Guinness-glazed beef short rib, tobacco onions, roasted carrot, tenderstem broccoli, Creamed Potatoes. (7/12)

Wild Mushroom Risotto

Organic wild mushroom risotto, pecorino cheese & rocket leaves. (1/7/8/13)

(Ask for Vegan Option)

DESSERTS

Christmas Pudding

Served with brandy cream & crème anglaise.

Chocolate Brownie

Served with white chocolate ice cream & strawberries.

Apple Crumble

Served with home made custard.

Add a festive sparkle to your celebrations with Christmas-themed cocktails from €15.00.

Private Dining €59.00pp

North Dining €49.00pp

ALLERGEN LIST 1 Gluten 1a Wheat 1b Rye 1c Barley 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts 8a Walnuts 8b Cashew
9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs