FESTIVE SET MENU

€49 PP | €59 PP FOR PRIVATE DINING

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)* - *Vegan option available*

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 little festive sparkle with our Christmas cocktails, starting from €15.

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. Cashews 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs