



FESTIVE DINNER SET MENU

Starters

CREAM OF CELERIAC SOUP

Chestnut, truffle oil, Guinness bread (1a/7/8)

CHICKEN LIVER PATÉ

Brioche toast, red onion marmalade, mixed greens, balsamic (1a/3/7/12)

GUNPOWDER GIN CURED SALMON

Pickled cucumber, avocado purée, lemon gel, soda bread crisps (1/4/12)

CLASSIC CAESAR

Baby gem, croutons, bacon lardons, Caesar dressing, grated parmesan & chive (1a/3/4/7/10/13)

PORK SECRETO

Grilled radicchio, onion marmalade, red wine jus (12)

Main Course

TURKEY & HAM

Creamy mash, caramelised Brussels sprouts, sage & onion stuffing, cranberry compote, red wine jus (1a/7/12)

CONFIT DUCK LEG

Butternut squash purée, fondant potato, curly kale, cranberry jus (7/12)

TRUFFLE & WILD MUSHROOM RISOTTO

Black truffle salsa, wild mushrooms, white wine, shaved Parmesan (1/7/12) - **Vegan option available**

PAN-SEARED SEABASS

Samphire, crushed baby potatoes, lemon beurre blanc dill oil (4/7/12/14)

8OZ RIBEYE STEAK

Premium dry-aged with house steak rub seasoning, crispy tobacco onions, chunky chips & peppercorn sauce or garlic butter (1/7/10/12) - **€10 supplement**

Dessert

HAZELNUT PRALINE SEMIFREDDO

Chocolate sauce, caramel cream, chocolate chip cookie (3/6/7/8)

CHERRY & APPLE CRUMBLE

Vanilla ice cream (1a/3/7)

CHRISTMAS PUDDING

Vanilla custard, rum sauce (1a/3/7/12)



3 courses | €55 per person

**Add a little Christmas sparkle:
Half a bottle of wine | €10 per person**

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. Mollusc