



FESTIVE LUNCH 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)

CRISPY CHICKEN WINGS

Choice of Buffalo hot sauce or Southern Carolina BBQ.
Served with Cashel blue cheese dip & celery sticks
(1c/3/4/7/9/10/12)

CLASSIC CAESAR

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

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-ROASTED HAKE

Crispy-skinned hake, smoky chorizo & white bean ragù,
charred tenderstem broccoli & herb oil salsa verde (2/4/12/14)

JACOBS LADDER

Slow cooked Guinness-glazed beef short rib, tobacco onions,
roasted carrot, tenderstem broccoli, chunky chips (9/12)

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)



2 courses | €39 per person

Add a little Christmas sparkle:
Half a bottle of wine | €10 per person
Make it a 3 course | €6 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