



STARTERS

WINTER VEGETABLE SOUP

Parsley crème fraîche, served with our in-house bread rolls
(1/7)

WILD ATLANTIC WAY SMOKED SALMON

Warm pea pancake, mixed leaves, Bloody Mary dressing
(1/3/4/7)

CHICKEN AND CHORIZO SALAD

Pesto croutons, mixed salad, red pepper salsa
(1)

MAINS

ROAST CROWN OF HAND CARVED TURKEY

Honey glazed ham, traditional stuffing, red wine jus
(1/7)

GRILLED TOWNEDOS OF MONKFISH

Tender stem broccoli, seaweed crisp, Romanesco sauce
(4/7)

BLACK PEPPER CRUSTED IRISH BEEF

Yorkshire pudding, red wine and beef jus
(1/3/7)

STUFFED BELL PEPPER

Aubergine caviar, spiced basmati rice, ratatouille
(7)

All above served with Chef's selection of market vegetables and potatoes

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy Crème Anglaise, vanilla cream
(1/3/7)

ADDRESS MEDLEY OF DESSERTS

Raspberry coulis
(1/3/7)

STICKY TOFFEE PUDDING

Vanilla ice cream, caramel sauce
(1/3/7)

MINCE PIES

(1/3)

Including a Glass of Mulled Wine

2 Course €45 and 3 Courses €50

