



€65 PER PERSON
with a welcome cocktail on arrival

STARTERS

BUTTERNUT SQUASH SOUP

Served with Guinness bread 1a/7/9

TORCHED GOAT CHEESE & PEACH SALAD

Smoked almond, olive oil, mixed leaves, brioche bread 1a/7/8c

CRISPY FISH & CRAB CAKE

Mixed leaves, cherry tomato, lemon aioli 1a /2/3/4/7/10

SALMON GRAVADLAX

Capers, pickled onion, lemon, croutons, served with Guinness bread 1a/2/4

MAINS

CROWN OF TURKEY & HAM

Potato fondant, seasonal vegetables, red wine glaze 1/3/7/9

PAN-FRIED DONEGAL SALMON

Dauphinoise potatoes, asparagus, watercress emulsion, lemon beurre blanc 4/7/9

LOW-BRAISED FEATHERBLADE OF BEEF

Grilled vegetables, pommes purée, crispy onion, beef jus 7/9/12

CELERIAC STEAK

Mixed leaves, celeriac remoulade, pepper sauce 6/7/9/11

DESSERTS

TRADITIONAL HOMEMADE BRAMLEY APPLE TART

Toasted almond, whipped cream, crème anglaise & ice cream 1a/3/7/8c

TOBLERONE CHEESECAKE

Honeycomb, chocolate sauce & vanilla ice cream 1a/3/7/8/12

LEMON VELVET CHEESECAKE

Winter berries, vanilla Chantilly, raspberry coulis 1a/3/7

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 8c. Almonds 9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupin 14. Molluscs

