



CHRISTMAS DINNER MENU

STARTERS

SOUP OF THE EVENING
freshly baked bread rolls

WILD MUSHROOM & SPINACH & BRUSCHETTA
Wild mushroom duxelle, sautéed spinach on crisp sourdough croutes

MINI MEZZE PLATE
a duo of flavoursome hummus marinated feta & roasted olives
served with warm flat bread & pesto dip

TEMPURA TIGER PRAWNS
flash fried tiger prawns baby gem salad soy chilli & lime dressing

WARM BACON LARDON & CASHEL BLUE MIXED LEAF SALAD
crispy bacon, cashel blue cheese, toasted walnuts, apple, red onion and
cherry tomato all bound with a balsamic dressing topped with crispy croutes

MAIN COURSE

PAN FRIED TURKEY RISSOLE
butternut squash and sage risotto, crisp pancetta and parmesan

SEARED BREAST OF BARBERRY DUCK
braised red cabbage, fondant potato port & cranberry jus

BRAISED LAMB SHANK
confit red onion mash seasonal greens & parsnip crisp

BUTTER CHICKEN
lightly spiced indian curry flavoured with ginger coriander
With basmati rice & poppadum

COURGETTE & RED PEPPER NUT ROAST
crumbled galway goats cheese & rocket salad

HYDE SEASONAL DESSERT PLATE

3 COURSE - €30.00 | 2 COURSE - €25.00

Allergens: 1. Gluten 2. Crustacean 3. Egg 4. Fish 5. Peanut 6. Soybean 7. Dairy 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds 12. Sulphur 13. Lupin 14. Molluscs