



CHRISTMAS DINNER MENU

STARTERS

SOUP OF THE EVENING
freshly baked brown bread
1.2.6.7.9.12.14

WILD MUSHROOM & SPINACH & BRUSCHETTA
Wild mushroom duxelle, sautéed spinach on crisp sourdough croutes
1.6.7

MINI MEZZE PLATE
a duo of flavoursome hummus marinated feta & roasted olives
served with warm flat bread & pesto dip
1.6.7.11.12

TEMPURA TIGER PRAWNS
flash fried tiger prawns baby gem salad soy chilli & lime dressing
1.2.6.11.12

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
1.3.6.7.8.10

MAIN COURSE

PAN FRIED TURKEY RISSOLE
butternut squash and sage risotto, crisp pancetta and parmesan
6.7.12

SEARED BREAST OF BARBARY DUCK
braised red cabbage, fondant potato port & cranberry jus
6.7.12

10OZ PRIME IRISH SIRLOIN STEAK
with grilled portobello mushroom, roasted vine tomatoes & house fries
with choice of bearnaise, garlic butter or peppercorn sauce (€5 supplement)
1.3.6.7.10

BUTTER CHICKEN
lightly spiced indian curry flavoured with ginger coriander
With basmati rice & poppadum
1.6.7

COURGETTE & RED PEPPER NUT ROAST
crumbled galway goats cheese & rocket salad
1.3.7.8.12

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