



SAMPLE CHRISTMAS MENU

Festive drink on arrival

STARTERS | MAR THÚS

FESTIVE SOUP OF THE DAY

toasted seeds, sage croutons 1w, 7, 9

LOUISIANA STYLE CHICKEN WINGS

cashel blue cheese 1w,3,6,7,9,10,12

GRILLED GOATS CHEESE SALAD

seasonal leaves, sundried tomato, dhukka, pickled vegetables, balsamic dressing 1w, 7, 8h, 11v

WILD MUSHROOM BRUSCHETTA

sautéed creamy mushrooms, parmesan cheese 1w,3,7,12 V

MAIN COURSES | PRÍOMHCHURSAÍ

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

roasted parsnip purée, creamed potato,
broccoli, port wine sauce 7,9,10,12

MARINATED CHICKEN SUPREME

festive lemon & sage stuffing croquette, roasted
seasonal veggies and potato, creamed corn,
pickled sprouts 1w, 3,6,7,9,10,12,13

BAKED ROSSAVEEL HAKE

tomato, red pepper & coconut cream, fresh
coriander, spinach rice 4,7,9,12 GF

ROASTED BUTTERNUT SQUASH,
SPINACH & RICOTTA CANNELLONI
baked with parmesan cream, tomato and basil,
garlic toast 1w, 3, 7, V

DESSERTS • MILSEOGA

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream 1w,3,6,7,8a

BELGIAN CHOCOLATE TART

raspberry sorbet, mixed berry compote 1w,6 VG

MERINGUE NEST

lemon curd & vanilla cream, fresh strawberries, strawberry sauce 3,7,12 GF



MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.
ASK YOUR SERVER FOR MORE INFORMATION.

allergens: 1gluten w(wheat),1o(oats),1b(barley).1r(rye) 2.crustacean 3.egg 4.fish 5.peanut 6.soybean 7.dairy
8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts)
9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs

