



CHRISTMAS MENU

Festive drink on arrival

STARTERS | MAR THÚS

FESTIVE ROASTED SQUASH SOUP

feta cheese, sage crutons, toastseds nuts & seeds 1w, 7, 8h, 8w, 9, 11, 12

LOUISIANA STYLE CHICKEN WINGS

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

WHIPPED GALWAY GOATS CHEESE

beets, roasted grapes, dhukka, saffron vinnagrette, crispy toast 1w, 7, 8h, 8w, 11, V

WILD MUSHROOM BRUSCHETTA 8.95

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

MAIN COURSES | PRÍOMHCHURSAÍ

GLAZED FEATHERBLADE OF

IRISH HEREFORD BEEF

carrot & ginger purée, tenderstem broccoli, fondant
potato, port wine sauce 7,9,10,12

ROAST SEASONAL TURKEY AND HAM

Lemon & sage stuffing, roast potatoes, cranberries,
sprouts and carrots 1w,7, 9,10,12

PAN SEARED SALMON

potato & chorizo saute, wilted spinach, bearnaise sauce.
3,4,7

SWEET POTATO, CHICKPEA & SPINACH CURRY

spiced coconut curry, basmati rice
7,9,10 VG

DESSERTS • MILSEOGA

ASSIETTE OF FESTIVE SWEETS

1w,3,6,7,8a,8h,8p,8w



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

