



SAMPLE 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

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

MAIN COURSES | PRÍOMHCHURSAÍ

100Z IRISH HEREFORD STRIPLOIN STEAK

crispy onion, buttered kale, house fries,
peppercorn sauce or garlic butter 1w,6,7,9,10,12

BAKED ROSSAVEEL HAKE

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

PARMESAN AND HERB CRUSTED CHICKEN

roasted seasonal veggies and potato, creamed
corn, pickled bean sprout 1w,3,6,7,9,10,12,13

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

