



FESTIVE LUNCH MENU

STARTERS

SPICED BUTTERNUT SQUASH & LENTIL SOUP

roasted pumpkin seeds, chilli oil 1w,7,9

POACHED & SMOKED SALMON RILLETTES

crispy capers, dill, lemon, crème fraîche 1w,3,4,7,10

LOUISIANA STYLE CHICKEN WINGS

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

WILD MUSHROOM & MOZZARELLA ARANCINI

romesco dressing, lambs leaf 1w,7,8h,8w,11

MAIN COURSES

FESTIVE SPICED BARBARY DUCK BREAST

celeriac purée, roasted plums, duck fat potatoes, sherry jus 7,9,10,12

BAKED ROSSAVEEL HAKE

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

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

carrot purée, charred carrot & onion, buttered fondant potato, crispy onion, madeira wine sauce 1w,7,9,10,12

PLANT IT SUPER GREEN VEGAN BURGER

maple & chilli mayo, lettuce, tomato, guacamole, crispy onion, fries 1w,7,9,10

DESSERTS

FESTIVE CHRISTMAS PUDDING

brandy custard, vanilla ice cream 1w,7,8a,8c,8h,12

MIXED BERRY CHEESECAKE

raspberry sorbet 1w,7

WARM APPLE & CINNAMON CRUMBLE

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

BELGIAN VEGAN CHOCOLATE TART

mango sorbet, mixed berry compote 1w,6 VG

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

