



# GOURMET DINNER MENU

## To Start

Roasted Parsnip & Honey Soup, No.1 Homemade Bread  
Chicken Liver Parfait, Fig & Bramley Apple Jam, Crostini  
Carpaccio of House Cured Salmon, Sumac & Capers  
Venison & Pork Terrine, Spiced Tomato & Herb Chutney, Sourdough Crostini  
Roast Beet, Whipped Goats Cheese, Walnuts & Rocket

## Main Course

Ballotine of Roast Farmhouse Turkey, Parma Ham, Sage & Onion Stuffing  
Baked Fillet of Sea Bream, Wilted Spinach, Crushed Potato, Dill Cream  
O'Loughlin's 8oz Fillet Steak, Gratin Potato, Mushroom & Onion, Port Jus \*  
Glazed Pigtown Pork Cutlet, Braised Red Cabbage, Creamed Potato, Jus  
Butternut Squash & Crispy Sage Risotto, Pine Nuts  
*Served with Seasonal Vegetables & Potatoes*

## Side Dishes - €4

Rosemary & Sea Salt Fries/ Organic Green Leaf & Tomato Salad

## Desserts

Tim's Christmas Pudding, Longueville Apple Brandy Cream  
Apple & Cinnamon Crumble, Farmhouse Vanilla Ice Cream  
Pomegranate Jelly, Vanilla Pannacota, Almond Tuile  
Farmhouse Vanilla Ice Cream, Spiced Mulled Wine Reduction  
Cheese Slate of Smoked Gubbeen, Cashel Blue, Chutney & Crackers.

## Desserts

Freshly Brewed Tea/ Coffee/ Herbal Infusions & Chef Tim's Minced Pies

**GOURMET MENU €49 PP**

. \* A supplement of €9 applies to this dish



Should you have any allergies or dietary restrictions, please advise your server.

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