



Festive Lunch Menu

To Start

Roast Parsnip, Honey & Rosemary Soup
Smoked Mackerel Pâté, Pickled Cucumber, Sourdough Crostini
Bally Chilli & Honey Goats Cheese & Beetroot Tart, Rocket & Hazelnut Pesto



Main Course

Baked Lemon Sole, Celeriac Mash, Sautéed Brussel Sprout, Orange & Star Anise Butter
Roast Turkey Ballotine, Ham Hock Croquette, Cranberry Jus
Wild Mushroom Risotto, Cratloe Hill's Sheep's Cheese
10oz Char-Grilled Dry Aged Rib-Eye Steak, Chips, Rocket Salad, Bearnaise *
Served with a selection of Seasonal Vegetables and Potato



Dessert/ Cheese

Marta's Christmas Pudding, Brandy Anglaise
Roasted Pear, Candied Walnut, Spice Cake, Orange Sorbet
Eggnog Eton Mess, Redcurrant's, Meringue
Tea/ Coffee/ Herbal Selection

€35*
PER PERSON

* Supplement of €9 applies to this dish
Served throughout December Midweek

All dishes are prepared fresh to order with seasonal produce that may change subject to availability

