



Festive Gourmet Dinner Menu

To Start

Roast Parsnip, Honey & Rosemary Soup
Duck Leg Confit, Roasted Chicory, Orange Sauce
Smoked Mackerel Pâté, Pickled Cucumber, Sourdough Crostini
Chestnut, Parsnip & Cranberry Terrine, Parsnip Skordalia, Sage Crackers
Bally Chilli & Honey Goats Cheese & Beetroot Tart, Rocket & Hazelnut Pesto
Smoked Fish Chowder



Main Course

Braised Beef Cheek Wellington, Potato Rosti, Roasted Baby Carrots & Pearl Onions
Baked Lemon Sole, Celeriac Mash, Sautéed Brussel Sprout, Orange & Star Anise Butter
Roast Turkey Ballotine, Ham Hock Croquette, Cranberry Jus
Parmesan & Spinach Rotolo, Butternut Squash, Pine Nut & Sage Beurre Blanc
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

Chocolate & Cherry Financier, Mulled Wine Ice Cream
Marta's Christmas Pudding, Brandy Anglaise
Roasted Pear, Candied Walnut, Spice Cake, Orange Sorbet
Eggnog Eton Mess, Redcurrant's, Meringue
Irish Cheese Board of Little Milk Co. Blue, Mossfield Gouda,
Cooleeny Camembert, Quince, Grapes & Crostini

Tea/ Coffee/ Herbal Selection

€49*
PER PERSON

* Supplement of €9 applies to this dish

Served throughout December on Wednesday - Saturday from 5pm

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

