

Festive Gourmet Menu

TO START

Roast Parsnip & Thyme Soup
Crème Fraiche & Cauliflower Foam

Crows Ham Hock Terrine
Spiced Apple & Rigney's Black Pudding Pastie

Hay Cured Trout
Hay & Beetroot Cured Rainbow Trout, Dillisk, Candied Beetroot Tartar

Halloumi & Mushroom
Fried Halloumi, Wild Mushroom Tostini, Mushroom & Celeriac Broth

Foie Gras Parfait
Fermented Cranberry & Port, Fried Brioche

MAIN COURSE

Pan Fried Corn Fed Chicken
Crispy Cúlbhac Farm Egg, Caramelised Artichoke, Treaty City Pale Ale Jus

Braised Feather Blade of Beef or 9oz Dexter Rib Eye* (€6 Supplement)
Bone Marrow, Sumac Carrots, Beef & Sage Croquette, Port Reduction

Jerusalem Artichoke & Squash Risotto
Caramelized Artichoke, Roast Butternut Squash, Barley Risotto

Curraghchase Pork Belly
Onion & Bacon Jam, Spiced Parsnip, Cider & Honey Jus

Monkfish
Cauliflower Crème, Prawns & Courgette Tortellini

All served with a selection of Baby Potatoes & Seasonal Root Vegetables

DESSERT / CHEESE

No. 1 Christmas Pudding
8 Month Aged Christmas Pudding, Roast White Chocolate Crème Anglaise

Eggnog Bavarois
Caramelised Ginger Shortbread, Chocolate Crèmeux

Chocolate & Orange
70% Chocolate Torte, Spiced Orange Crèmeux

Attyflin Apple & Beetroot Cake (V)
Apple Caramel, Beetroot & Cardomon Sorbet

Duo of Munster Cheese
Sea Salt & Thyme Crackers with Apple Cranberry Chutney

Freshly Brewed Tea & Coffee

Please note that menus are subject to change based on produce availability

FROM €59PP