

Festive Group Menu

TO START

Roast Parsnip & Thyme Soup
Crème Fraiche & Cauliflower Foam

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

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

MAIN COURSE

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

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

Braised Feather Blade Of Beef
Bone Marrow, Sumac Carrots, Beef & Sage Croquette, Port Reduction

Monkfish
Cauliflower Crème, Prawns & Courgette Tortellini
Selection of Baby Potatoes & Seasonal Root Vegetables

DESSERT

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

Eggnog Bavaois
Caramelised Ginger Shortbread, Chocolate Cremeux

Chocolate & Orange
70% Chocolate Torte, Spiced Orange Cremeux

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

Freshly Brewed Tea & Coffee

Available for parties of 10 guests or more. Please note that menus are subject to change based on produce availability

FROM €56PP