



FESTIVE DINNER

APÉRITIF

No. 1 Cranberry Bellini 10

TO START

Parsnip & Chestnut Soup 9

Maple Roasted Parsnip, Confit Chestnut, Chilli & Parsley

Pâté En Croûte 14

Rigney's Pork & Spiced Apple Pâté, Roast Apple Purée

Crab & Stout 14

Crab Crème Brûlée, Irish Stout Bread, Crab Remoulade

Foie Gras & Cranberry 15

Foie Gras Pâté, Cranberry Jam, Pickled Cranberry, Smoked Brioche

Squash & Sage 13

Spiced Squash Croquettes, Crispy Sage, Pickled Squash, Squash & Sage Emulsion

MAIN COURSE

Halibut & Crab 36

Seared Halibut, Crab & Cauliflower Gnocchi, Pickled Cauliflower, Crab Bisque

Black Sole & Shrimp* 42

Black Sole On The Bone, Shrimp & Brown Butter, Roast Lemon Gremolata

Mushroom & Salsify 25

West Limerick Mushroom Risotto, Braised Salsify, Purple Shiso Vinaigrette

Beef & Onion 33

Braised Beef, Onion Tarte Tatin, Caramelised Shallot, Burnt Onion & Peppercorn Jus

Rabbit & Carrot 36

Wild Clare Rabbit, Confit Leg & Black Pudding Ballotine, Saddle Of Rabbit, Crispy Belly, Carrot Top Chimichurri, Cognac & Honey Jus

9oz Dry Aged Rib Eye* 40

Onion Tarte Tatin, Caramelised Horseradish & Shallot Cream, Burnt Onion & Peppercorn Jus

* €9 SUPPLEMENT FOR RESIDENT DINNER PACKAGES ONLY

SIDE DISHES

House Cut Fries 5

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6



Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur and we cannot guarantee that any of our products are safe to consume for people with allergies such as nuts, soy, dairy, egg, fish, shellfish or wheat. Food allergens folder available on request





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DESSERT/ CHEESE

Whiskey & Apple 14

Foxes Bow 18 Month Matured Christmas Pudding,
Whiskey & White Chocolate Anglaise, Bailey's Ice Cream

Chocolate & Hazelnut 14

No. 1 Signature Chocolate Delice, Hazelnut Cremeux, Praline Ice Cream

Banana & Coconut 11

Roasted Banana Panna Cotta, Banana Bread,
Candied Coconut, Rum & Pineapple Sorbet

Lemon & Parsley 12

Lemon Bavarois, Parsley Sponge, Parsley & Mint Sorbet, Lemon Aerated Chocolate

Cheese & Crackers 12

Duo Of Irish Cheese, Sea Salt & Thyme Crackers

TEA/ COFFEE/ FESTIVE HOT DRINKS

Tea/ Coffee & Herbal Selection – Please Ask

Hot Port 12

Hot Whiskey 12

Hot Toddy 12

Irish Coffee 12

Baileys Coffee 12

French Coffee 12

DESSERT WINE

Miro Fuga Mundi 2007 Slovenia 11

Aldo Degani Recioto Della Valpolicella Italy 12.50

Riesling Auslese Wittman Germany 12

*Why not enjoy a post dinner festive drink
downstairs at The Long Room?*



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