



FESTIVE GROUP LUNCH

TO START

Parsnip & Chestnut Soup

Maple Roasted Parsnip, Confit Chestnut, Chilli & Parsley

Pâté En Croûte

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

Squash & Sage

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

MAIN COURSE

Beef & Onion

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

Chicken & Carrot

Corn Fed Irish Chicken, Chicken Thigh Croquette,
Charred Carrot, Carrot Top Chimichurri, Cognac & Honey Jus

Seabass & Crab

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

Mushroom & Salsify

West Limerick Mushroom Risotto, Braised Salsify, Purple Shiso Vinaigrette

ALL SERVED WITH WINTER VEGETABLES & POTATOES

DESSERT

No. 1 Christmas Pudding

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

Coffee & Cream

Coffee Crème Brûlée, Shortbread Biscuit

Banana & Coconut

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

€39PP



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

