






Christmas Dinner Set Menu

Starter

Roasted Butternut Squash (Can Be Gluten Free)
Served with Rosemary Cream 2, 11, 12


Aran Island Gin Curd Salmon (Can Be Gluten Free)
Served with confit apple winter salad and sourdough croutons 5, 11, 13

Duck Croquettes
Served with walnuts mayonnaise, caramelize orange, micro herbs
1, 2, 10, 11



Winter Salad    **Vegan**
Served with red wine poached pears, pecans, pomegranate, kale and chocolate pesto
10

Main Courses

Traditional Roast Turkey & Honey Glazed Ham
Roasted Root Vegetables, Creamy Mashed Potato, Confit Tomato and Red Wine Jus
2, 7, 9, 10, 11 & 12

10 oz Featherblade Steak  **(Can Be Dairy Free)**
Slow Cooked Featherblade Steak served with Root Vegetable & Red Wine Sauce
1, 2, 5, 7, 9, 10 & 12

Filet of Hake  **(Can Be Dairy Free)**
Served with Cinnamon and Fennel Puree, Creamy Mashed Potato and Roasted Root Vegetables
2, 5, 9 & 12

Sage and Parmesan Gnocchi   **(Can Be Dairy Free and Vegan)**
Served with Pickled Shallots, Butternut Squash, Caramelized Pecans and Watercress
1, 2, 11, 12, 13

Dessert

Christmas Assiette Plate
1, 2, 10 & 10

Served with Cream
1, 2, 9 & 14

Vegan and Vegetarian Options Available

Fruit Plate    **Vegan**

Freshly brewed Bewley's Tea/Coffee

4 COURSE MENU - €42.00
3 COURSE MENU - €36.00

ALLERGENS

(1) EGG (2) MILK (3) SHELLFISH (4) MOLLUSCS (5) FISH (6) PEANUTS (7) SESAME (8) SOYA
(9) SULPHUR DIOXIDE (10) NUTS (11) GLUTEN (12) CELERY (13) MUSTARD (14) LUPIN

