



PRICING	
4 COURSE MENU S/M/D/TC	- €32.00
3 COURSE MENU S/M/TC OR M/D/TC	- €29.00

Christmas Lunch Menu

Starters

Cream of Winter Vegetable Soup
Bread roll
2, (Bread-11), 12 (GF)(VEG)

Terrine of Duck
Fig Chutney, caramelized orange, micro herbs, Melba Toast crouton
1, 2, 10, (Melba Toast-11)(GF)

Aran Island Gin Curd Salmon
Winter Salad, Capers, Lemon slice, Melba Toast crouton, Garlic Aioli
5, (Melba Toast-11), 13

(Gluten Free bread available on request)

Main Courses

Traditional Roast Turkey & Honey Glazed Ham
Winter vegetables, Creamed Potato, Red Wine Jus, Cranberry Sauce
2, 7, 9, 10, 11 & 12

Fillet of Atlantic Hake
Winter Vegetables, Creamed Potato, White Wine Sauce
2, 5, 9 & 12(GF)

Spinach & Ricota Tortilini
Cream Sauce, Parmesan Shavings
1, 2, 11, 12, 13 (V)(VEG)

Dessert

Christmas Assiette Plate
Christmas Pudding with Brandy Custard, Mince Pie, Chocolate Log,
Orange Cheesecake
1, 2, 10 & 11

Gluten Free dessert available on request

Freshly Brewed Bewley's Tea and Coffee

Please ask your server for any dietary requirements.

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

(GF) = Gluten Free, (V) = Vegan, (Veg) = Vegetarian