

DINNER MENU SERVED DAILY FROM 6:00PM-9:00PM

3 COURSE MENU WITH TEA/COFFEE €56.50 2 COURSE MENU WITH TEA/COFFEE €48.00



STARTERS

Soup De Jour

Contains: Gluten (Wheat), Milk, Celery

Cold Pressed Leek Terrine

Avocado Puree, Beetroot Segments & Pickled Ginger Contains: Soya, Sulphites, Sesame Seeds

Baked Goats Cheese Crottin

Mixed Leaves, Heirloom Tomato, Garden Peas, Basil Pesto Contains: Gluten (Wheat), Milk

Pheasant & Wild Mushroom Terrine

Apricot Chutney, Toasted Brioche, Micro Herbs Contains: Gluten (Wheat), Milk, Sulphites, Mustard

Warm Cajun Chicken Caesar Salad

Baby Gem Leaves, Parmesan, Toasted Pine Kernels, Bacon Lardons & Focaccia Croutons

Contains: Gluten (Wheat), Milk, Eggs, Fish, Sulphites

Smoked Mackerel Rillette

Crushed Garden Peas, Crispbread, Ranch Dressing Contains: Gluten (Wheat), Milk, Eggs, Fish, Mustard, Sulphites

Atlantic Seafood Chowder

Served with Brown Bread

Contains: Gluten (Wheat), Milk, Sulphites, Molluscs, Fish, Celery, Crustaceans



MAIN COURSES

24HR Slow Cooked Short Rib of Irish Beef

Braised Red Cabbage, Celeriac Puree, Red Wine Jus Contains: Milk, Celery, Sulphites

Roasted Roulade of Turkey

Rosemary Ham, Cranberry Stuffing, Roasted Chestnuts, Fresh Cranberry Relish, Turkey Gravy Contains: Gluten (Wheat), Nuts (Chestnuts), Celery, Sulphites

Steamed Fillet of Cod

Crushed Potato, Pancetta, Samphire, White Wine Cream Sauce Contains: Fish, Milk, Celery, Sulphites

Grilled Mackerel

Warm Citrus Fennel Slaw, Green Lentils, Pearl Onion, Potato & Carrot

Contains: Fish, Milk, Celery

Prime 8oz Irish Hereford Beef Striploin

Supplement €7.50

Grilled Shallot, Slow Dried Cherry Tomato, Portobello Mushroom, Balsamic Reduction, Pepper Sauce

Choice of Truffle Fries or Mashed Potato

Contains: Milk, Sulphites

Butternut Squash Risotto

Asparagus Shavings, Garden Peas, Crème Fraiche, Squash Purée

Contains: Milk

Crispy Roast Half Duck

Tender Stem Broccoli, Spiced Plum, Creamed Potato, Duck Jus Contains: Celery, Sulphites, Milk



DESSERTS

Poached Plum

Cinnamon Cream, Gingerbread Ice Cream Contains: Milk, Eggs

Traditional Individual Christmas Pudding

Brandy Butter, Chantilly Cream Contains: Gluten (Wheat), Nuts (Almond), Milk, Eggs, Sulphites

Homemade Apple & Berry Crumble

Vanilla Ice Cream Contains: Gluten (Wheat), Milk, Eggs, Sulphites

Tipperary Boulaban Artisan Ice Creams

Please choose 3 from the list below:
Wild Blackberry, Gingerbread, Vanilla, Mocha Coffee,
or Rum & Raisin
Contains: Milk

Orange Panna Cotta

Orange Confit, Orange Sorbet Contains: Milk, Eggs, Sulphites

Rich Chocolate Marquise

Chocolate Soil, Hazelnut & Mint Anglaise Contains: Gluten (Wheat), Nuts (Hazelnut), Milk, Eggs, Soya

Cheese Board

Crackers – Chutney – Grapes Contains: Gluten (Wheat), Milk, Sulphites

Supplement €5.00