



Christmas Menu

Soup of the day

Jameson free range chicken liver pate, Cumberland jelly, crusty sourdough, fig and apricot chutney

Thai fish cakes, pickle salad, chilli and lime mayo

Spiced beef croquette, sauerkraut, smoked cheddar and garlic aioli

Garlic and chilli prawns pil-pil, crusty sourdough

Ardsallagh goat's feta salad, beetroot, poached pear and candied walnuts

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Jameson marinated featherblade of beef, caramelised onions, carrot and parsnip puree, greens, roast garlic, honey and rosemary sauce

Confit leg of duck, braised apple and red cabbage, roast garlic, honey and rosemary sauce

Turkey, bacon, pecan and cranberry stuffing, carrot and parsnip puree, tenderstem brocolii, roast garlic, honey and rosemary sauce

Baked hake, winter vegetables, champagne cream sauce

Wild mushroom risotto, Ardsallagh goat's feta, roasted squash, toasted hazelnuts

(All mains served with seasonal potatoes)

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Homemade Christmas pudding, brandy butter, crème anglaise

Royal chocolate mousse, cherry compote, chocolate crumb, cream

Salted peanut and banana parfait, toffee sauce

Irish coffee crème brulee, shortbread biscuit

Tea/Coffee

€55pp