



Christmas Dinner Menu 2022

BBQ Pork Belly

Crispy polenta, a southern style salad of red cabbage, gherkins, pea shoots & carrots with sweetcorn. (7b,7c,10)

Roasted Smoked Red Pepper and Tomato Soup

Served with bread and garnished with crispy chorizo. (1a, 7b,9)

Baked Brie

In a pastry basket on caramelised beetroot & balsamic vinegar puree, red chard and shaved fennel salad, pistachio crumb and orange and thyme dressing. (1a,7b,8f,10,12)

Home Cured Trout

Homemade gin, caramel and juniper berry cured trout, cucumber salsa, pea shoots and radish salad and lime yogurt. (4,7b)

Baked fillet of Cod

Shallot velouté, crispy root vegetable, sautéed medley of spiced peas, carrots, and buckwheat. (1a,2,4,7a,7c,14)

Chicken Coq au Vin

Roast supreme of chicken, grilled king oyster mushroom, duck fat roast potato, bacon crumb accompanied by shallot, cognac, and red wine chicken jus. (1a,7c,9,12)

Fillet of Irish Beef

Mash, green peppercorn sauce and tender-stem broccoli in garlic butter. (7b,7c,9,12)

Ricotta, Pine nut & Spinach stuffed Pasta Shells

Set on a chunky tomato sauce with diced courgettes. (1a,3,7a,7c,12)

Apple & Date Cake

Rum caramel, raisin puree. (1a,3,7c,12)

Warm Double Chocolate Brownie

With vanilla crème anglaise and ice cream. (1a, 3,7a,7b,7c)

Passionfruit Cheesecake

Port & raspberry coulis and meringue pieces. (1a,3,7a,7b,7c,12)

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk-(a)cream, (b)milk, (c)butter (8) Nuts – (a)almonds, (b)hazelnuts, (c)walnuts, (d)cashews,(e) pecan,(f) pistachio,(g) macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs

€55 plus 12.5% service charge
Please be advised this menu is subject to change