



**Christmas Lunch 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)*

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**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 \*\* €8 supplement\*\***

*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)*

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**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

**€36 plus 12.5% service charge**

**Please be advised this menu is subject to change**