



# Christmas

## DINNER MENU

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### STARTERS

#### Homemade Soup of the Day

*Served with Homemade Guinness Brown Bread*  
(1A, 1D, 3, 7, 12)

#### Chili & Lime Tempura Prawns

*Asian Spiced Mizuno Salad, Candied Lemon, Pomegranate, Chipotle Aioli, Kohlrabi, & Charred Asparagus Spears*  
(1, 2, 3, 4, 6, 11, 12)

#### Confit Duck Hill Spring Roll


*Crisp Pok Choi Leaves, Pickled Bean Sprouts, Seared Porcini Mushrooms, Chilli and Ginger Spiced Chinese Cabbage, & Asian Dipping Sauce*  
(1, 3, 5, 6, 10, 12)

#### Seared Tournafulla Black Pudding & Smoked Chorizo Salad

*Lime Infused Apple Batons, Roast Pine Nuts, Macerated Cherry Tomatoes, Golden Baby Beetroot & Pesto Dressed Rocket Leaves*  
(1, 6, 8, 10, 12)

#### Bruschetta

*Garlic Buttered Sourdough Croute, topped with Sweet Red Onion and Roast Red Peppers, Bluebell Falls Honey & Thyme Goats Cheese, & an Aged Mazzeti Balsamic Dressing*  
(1, 3, 12)

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### MAIN COURSES

#### Turkey & Ham

*Honey & Mustard Baked Limerick Ham, Rosemary & Thyme Glazed Bronze Turkey, Pancetta Smoked Brussel Sprouts, Herb Stuffing, Carrot & Parsnip Purée, Duck Fat Roast Potatoes and a Rich Roast Gravy*  
(1, 3, 9, 12)

#### 10oz Hereford Sirlion Steak

*Balsamic Glazed Vine Tomato, Cajun Tobacco Onions, Garlic Infused Portobello Mushrooms, with Truffle Fries & Green Peppercorn Sauce*  
**€5 Supplement**  
(1, 9, 12)



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## DINNER MENU

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### MAIN COURSES

#### Pan Seared Seabass Fillets

*Lemon & Dill Infused Risotto, Buttered Garden Peas, Crisp Parma Ham, Aged Parmesan, & Micro Dill Leaves with a Roast Garlic Butter*  
(1, 3, 4, 9, 10)

#### Polenta Breaded Aubergine Stack

*Grilled Wicklow Baun Brie, Sweet Red Onion Jam, Walnut Pesto Dressed Rocket, Chili Spiced Tempura Asparagus Spears and a Baritone Onion Purée*  
(3, 7, V)

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### DESSERTS

#### Warm Apple & Cinnamon Pie

*Vanilla Ice Cream, Nutmeg Infused Eggnog and Chocolate Chards*  
(1, 3, 7, V)

#### Bread & Butter Pudding

*Jamaican Sea Dog Infused Raisins, Vanilla Crème Anglais, & Bourbon Vanilla Ice Cream*  
(1, 3, 7, V)

#### Warm Cognac Infused Christmas Pudding

*Blackberry Compote, Chantilly Cream, and Wicklow Strawberries*  
(1, 3, 7, 8, 12, V)

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Vegan & Gluten Free Options Available

#### Allergen Note

1. Gluten, (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Nuts, (8A) Almonds, (8B) Hazelnuts, (8C) Walnuts, (8D) Cashew, (8E) Pecan, (8F) Brazil, (8G) Pistachio, (8H) Macademia, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs, V- Vegetarian, VE- Vegan