



Christmas

LUNCH MENU

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STARTERS

Homemade Soup of the Day

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

King Prawn Cocktail


*Candid Lemon, Pickled Cucumber, Sweet Red Onion, Baby Gem,
Tabasco Spiced Marie Rose Sauce, and Guinness Brown Bread*
(1, 2, 3, 6, 10, 11)

Chicken Liver Pâté

*Pistachio Crumb, Seville Orange & Red Chili Jam, on Toasted Sourdough
with Mesclun Leaves*
(1, 3, 8 G, 9, 10, 12)

Charred Halloumi

*Rosemary & Thyme Infused Halloumi, Kalamata Black Olives, Sweet Red
Onion Jam, on a Sundried Tomato Focaccia*
(1, 3, 7, 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 Rich Roast Gravy*
(1, 3, 9, 12)

Slow Roast Prime Angus Beef

*Goose Fat Roast Potatoes, Honey & Thyme Infused Carrot & Parsnip
Purée, Smoked Pancetta Glazed Brussels Sprouts,
and Rich Roast Gravy*
(9, 12)

Christmas LUNCH MENU

MAIN COURSES

Aged Parmesan and Dill Crusted Atlantic Salmon Fillet

Honey and Soy Infused Greens, Champ Potato, Crispy Black Kale, Sundried Tomato and Baby Caper Salsa Verde, Micro Leaves, and Pickled Shaved Asparagus
(1, 4, 9, 12)

Fragrant Thai Spiced Lentil & Chickpea Curry

Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadoms, Basmati Rice and Garlic Infused Naan Bread
(1 (A), 2, 5, 6, 11, 12, V & VE)

DESSERTS

Warm Apple & Cinnamon Pie

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

Winter Berry Roulade

Wicklow Strawberries, Blood Orange Sorbet, Raspberry Crumble, with Popping Candy
(?????)

Warm Cognac Infused Christmas Pudding

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

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