



Christmas

M E N U

2024

€39.90 PER PERSON

3 COURSE SET MENU

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APPETIZER

CELERIC VELOUTÉ

Chestnuts, Pickled Onions & Toasted Hazelnuts (7, 8, 12)

HARISSA HOT WINGS

Pickled Chilli, Toasted Peanuts & Tzatziki Dip (3, 5, 7)

SMOKED HAM CROQUETTE

Truffle Egg Yolk Emulsion & Toasted Sourdough (1, 3, 7, 10, 12)

LAMBAY ISLAND CRAB TIAN

Avocado & Yuzu Mousse, Pico De Gallo & Goatsbridge Trout Caviar (2, 3, 10)

MAIN

BRONZE TURKEY ROULADE

Seasonal Sausage Stuffing, Wrapped in Serrano Ham, Seasonal Vegetables, Whipped Potato, Duck Fat Roasties, Roast Turkey Jus (1, 7, 12)

PAN ROASTED HAKE FILLET

Saffron and Herb Gnocchi, Beurre Nantes Sauce, Spiced Tomato Chutney (1, 3, 4, 7)

CHRISTMAS NUT ROAST WELLINGTON

Seasonal Greens, Potato Galette, Cranberry Jus (3, 8, 7, 10)

ROAST SKEHANORE DUCK BREAST

Sautéed Brussel Sprouts, Toasted Walnuts, Muscat Grape Jus (7, 8, 12)

10oz SIRLOIN STEAK

Creamed Spinach, Onion Rings, Chunky Fries & Bearnaise Sauce €7 supplement (3, 7, 12)

DESSERT

THE OLD ORCHARD INN CHRISTMAS PUDDING

Brandy Butter & Crème Anglaise (1, 3, 7, 12)

SPICED MINCE PIE PARFAIT


Butter Sable Biscuit (1, 3, 7)

APPLE & CINNAMON CRUMBLE

Vanilla Bean Ice-Cream (1, 3, 7, 8)

DÉLICE DE BOURGOGNE CHEESE

Homemade Pear & Apple Chutney, Fennel Cracker (1, 7, 12)



1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame
12. Sulphites 13. Lupin 14. Molluscs