



Christmas

M E N U

2024

€39.90 PER PERSON

3 COURSE SET MENU

+353 (0)1 298 4145

thegoatbar@gmail.com



APPETIZER

CELERIAC VELOUTÉ

Topped with Toasted Chestnuts & Chives, served with Guinness Treacle Brown Bread
[1(wheat), 7, 8(chestnut)]

SQUASH HUMMUS

Honey Roasted Butternut Squash Humus, Pumpkin Seeds, Sumac Chives & Toasted Sourdough
[1(wheat), 11]

GOATSBRIDGE SMOKED TROUT MOUSSE

Pickled Cucumber, Dill Oil, Served with Guinness Treacle Brown Bread
[(1(wheat), 4, 7, 12)]

HAM HOCK CROQUETTES

Served with Hollandaise Foam, Truffle Dressing & Cress
[(1 (wheat), 3, 7, 12)]

MAIN

GLAZED TURKEY CROWN & SMOKED LIMERICK HAM

Sage & Onion Stuffing, Roast Potato, Creamed Mash, Pigs in a Blanket, Honey Roasted Winter Vegetables, Homemade Cranberry Sauce & Red Currant Jus
[1(wheat), 7, 12]

PAN FRIED FILLED OF WILD ATLANTIC SALMON

Served with Creamed Mash, Artichoke Puree, Artichoke Crisps, Buttered Greens, Crispy Curly Kale & Chorizo Oil
[1(wheat), 7, 12]

CHRISTMAS NUT ROAST WELLINGTON

Served with Seasonal Greens, Potato Galette, Cranberry Sauce
[1(wheat), 3, 6, 8(cashew, chestnuts)]

ROASTED SKEHANORE DUCK BREAST

Served with Sautéed Brussel Sprouts, Creamed Mash, Toasted Walnuts, Muscat Grape Jus
[7, 8(walnuts)]

7OZ JOHN STONE PETITE FILLET STEAK

Served with Creamed Spinach, Onion Ring, Fries and Peppercorn Sauce
+7 supplement [1(wheat), 7, 12]

DESSERT

HOMEMADE CHRISTMAS PUDDING

Served with Brandy Butter & Crème Anglaise
[1(wheat), 7, 12]

Crème Brûlée

Vanilla Crème Brûlée served with Blackberry Sorbet
[3, 7]

Homemade Chocolate Brownie

Served with Chocolate sauce, Ice Cream & Toasted hazelnuts
[1(wheat), 3, 7, 8(hazelnuts)]

Irish Cheese Board

Durrus & Cashel Blue Cheese served with Homemade Pear & Apple Chutney, Fennel Cracker's
[1(wheat), 7, 12]

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs

