



STARTERS

Celeriac Velouté

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

Daly's Smoked BBQ Salmon Rilette

Served with Crème Fraîche, Aioli & Chives
(1(A),3,4,7,10)

Macroom Burrata

West Cork Burrata with Heirloom Tomato, Fresh Basil,
Tomato Velouté
(7,9)

Beef and Guinness Croquettes

Panko Crusted Braised Beef Short Rib, Traditional Beef and Guinness Stew,
Sun Blushed Tomato Mayonnaise
(1(A),7,9,12)

MAINS

Glazed Crown Turkey & Baked Limerick Ham

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted
Vegetables, Brussel Sprouts, Cranberry & Red Currant Jus
(1(A),7,9,12)

Pan Seared Fillet of Seabream

Sautéed Baby Potatoes, Tender Stem Broccoli, Samphire,
Lemon & Caper Butter
(4,7,12)

Roasted Haunch of Glenmalure Venison

Potato Fondant, Roasted Winter Farm Vegetables, Cauliflower Purée, Crispy Kale,
Cranberry & Game Jus, **€7 Supplement**
(7,9)

7oz Petite Fillet Steak

McLoughlin's Fillet Steak, Crispy Shoestring Onions,
Fries, Peppercorn Sauce, **€7 Supplement**
(1(A),3,7)

Homemade Parmesan and Herb Gnocchi

Sweet Potato, Cavalo Nero, Pine Nuts, Aged Parmesan
(1(A),3,7)

DESSERTS

Traditional Warm Christmas Pudding

Served with Brandy Crème Anglaise
(1(A),3,7,12)

Warm Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream
(1(A),3,7)

The Goat's Irish Cheeseboard

Oak Cheddar and Cashel Blue Cheese, Served with Crackers,
Quince & Celery
(1(A),7,9)

ALLERGENS



1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts (8D)Cashew • 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs





The
Goat
Lounge Bars

Christmas 2025

SET MENU

€50.00 PER PERSON
3 COURSE SET MEAL