

CHRISTMAS MENU

3 COURSE €45 Per Person.
Christmas Menu for table of 8 or More!

STARTERS

HAM HOCK CROQUETTES | Spiced Apple Chutney | Honey and Mustard Mayo

WARM CLONALKILTY BLACK PUDDING SALAD | Cashel Blue Cheese Crouton | Red Onion Compote

HOME MADE VEGETABLE SOUP | Our Guinness and Treacle Brown Bread

SPICY FREE-RANGE IRISH CHICKEN WINGS | Crispy Chicken Wings | Our Tangy Chilli Sauce | Blue Cheese Dip

THAI FISH CAKES | Salmon | Cod | Prawns | Chilli Jam | Lime Mayonnaise

GOLDEN FRIED BRIE | Mango | Candied Walnut | Red Onion Compote | Citrus Dressing

MAINS

TURKEY AND HAM | Roast Turkey | Honey Baked Ham | Homemade Stuffing | Seasonal Vegetables | Redcurrant Jus | Choice of Potatoes

CHARGRILLED SUPREME OF IRISH CHICKEN | Crispy Smoked Pancetta | Buttered Greens | Celeriac Puree | Stuffing | Roast Jus | Choice of Potato

DAUBA OF BEEF | Roast Winter Vegetables | Jus | Choice of Potatoes

SEAFOOD BAKE | Naturally Smoked Haddock | Prawns and Salmon | White Wine Cream | Topped with Potato | Choice of one Side.

100Z SIRLOIN STEAK | Cooked to Your Liking | Onion Rings | Garlic Butter, Green Peppercorn or Wild Mushroom Sauce | Choice of Potato

CRISPY BEEF SALAD | Wok Fried Fillet of Beef | Chilli | Garlic | McCormack's Baby Leaves | Sun Dried Tomatoes | Toasted Pine Nuts | Balsamic Dressing | Choice of Potatoes

TAGLIATELLE WITH WILTED SPINACH | White Wine Cream | Toasted Pine Nuts | Ricotta Cheese

THAI CHICKEN WITH GINGER & CHILLI | Chicken Strips | Peppers | Spring Onions | Ginger | Chilli | Basmati Rice OR chips

DESSERTS

ALL ALLERGENS ARE OPENLY USED THROUGHOUT OUR KITCHEN & BAR
TRACE AMOUNTS MAY BE PRESENT AT ALL STAGES OF PREPARATION & COOKING
PLEASE NOTE THAT WE DO NOT SPLIT BILLS

“Subject To Change”