

# CHRISTMAS MENU 2018

FOR PARTIES OF 7 PEOPLE OR MORE ONLY €35.00 Per Person

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## TO START

COMPLIMENTARY GLASS OF SPARKLING WINE ON ARRIVAL

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## STARTERS

DUCK PARFAIT WITH TOASTED SOUR DOUGH | Confit of Fig | Fresh Figs | Pistachio | Sherry Jelly

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

HOME MADE SEASONAL SOUP | Our Guinness and Treacle Brown Bread.

CROSTINI | slow roasted Cherry Tomatoes | shaved Parmesan | Garlic

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

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## MAINS

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

CHARGRILLED SUPREME OF IRISH CHICKEN WITH SMOKED PANCETTA  
Green Beans | button Mushrooms | Celeriac Puree | Tarragon Jus | Choice of Potatoes

SLOW COOKED SHANK OF SLANEY VALLEY LAMB | Mini Shepherd's Pie | Roast Root Vegetables | Rosemary Jus | Choice of Potatoes

OVEN BAKED FILLET OF SALMON | Light Creamy Prawn Bisque | Vegetable Parisian | Choice of Potatoes

8OZ SIRLOIN STEAK | Cooked To Your Liking | Onion Rings | Garlic Butter, Green Peppercorn or Wild Mushroom | Choice Of Potato.

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

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

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“SNICKERS” PEANUT BUTTER PARFAIT | CHRISTMAS PUDDING BAKED ALASKA | PAVLOVA | STICKY TOFFEE PUDDING | WARM BELGIAN CHOCOLATE BROWNIE (*Gluten Free*)

ALL ALLERGENS ARE OPENLY USED THROUGHOUT OUR KITCHEN AND BAR.  
TRACE AMOUNTS MAY BE PRESENT AT ALL STAGES OF COOKING.