



## **Starters**

### **Duck Liver Pate**

*Plum chutney, sourdough toast*

### **Traditional Caesar Salad**

*Cos lettuce, smoked bacon, herb croutons and parmesan cheese*

### **Soup of the day**

*Served with homemade Guinness brown bread*

### **Oak Smoked Salmon**

*With lemon crème fraiche, salsa verde and Guinness brown bread*

## **Mains**

### **Traditional Roast Turkey & Ham**

*Served with all the festive trimmings*

### **Pan Fried Fillet of Salmon**

*Colcannon mash, roast beetroot dressing*

### **10oz Prime Cut Ribeye Steak €6pp Suppl.**

*Rustic chips, onion rings & pepper sauce  
(for groups of 25+ this will be replaced by roast beef)*

### **Vegan Cauliflower Steak**

*Roasted Provencal vegetables, mozzarella & garlic crumbs*

### **Poached pear & Goats Cheese Tart**

*Puff pastry, toasted pecan nuts & honey truffle dressing*

## **Dessert**

### ***Christmas Pudding***

*Brandy custard*

### ***Baileys Cheesecake***

*Chantilly cream*

### ***Apple Crumble***

*Vanilla ice-cream*

### **Selection of Ice-cream**

### **Tea or Coffee**

**€45pp + 10% Service charge**

*Sample menu please note some dishes may vary*