



## **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 Provençal 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**

**€40pp + 10% Service charge**

*Sample menu please not some dishes may vary*