

Christmas LUNCH MENU

STARTERS

Celeriac Soup, Hazelnut, Truffle

Guinness Bread (1a, 1e, 3, 5c, 8, 13) V

Traditional Caesar Salad

Baby gem lettuce, smoked bacon, herb croutons and parmesan cheese (1a, 1e, 3, 4, 8, 12)

Andarl Farm Ham Hock Terrine

With chicken, black pudding, toasted sourdough, pear and brandy-raisin chutney (1a, 1e, 3, 8, 10, 13)

Wright's Smoked Salmon

With crème fraîche, salsa verde and Guinness bread (1a, 1e 3, 4, 12)

Baked Beetroot and Ardsallagh Goat's Cheese

Sourdough toast, smoked almonds, thyme, raw Irish honey (1a, 1e, 4, 5a, 8) VG

MAINS

Traditional Roast Turkey & Ham

Herb stuffing, goose fat roast potatoes, brussels sprouts, carrots, red wine jus (1a, 1e, 8, 10, 13)

Pan Fried Fillet of Salmon

Basil mash nduja and mussel velouté (2, 4, 6, 13) c

Portobello Mushroom Steaks

Butter bean hummus, harissa, crispy sage (11) VG, c

Prawn and Mussel Linguine Pasta

Tomato bouillabaisse sauce, Capers, parsley (1a, 2a, 6a, 8, 10, 13)

Beef Cheek Bourguignon

Creamed potatoes, smoked lardons, silver skin onions, button mushrooms (8, 10, 13) c

DESSERT

Christmas Pudding

Brandy custard (1a, 3, 5a, 8, 13)

Baileys Cheesecake

Chantilly cream (1a, 8, 13)

Apple Crumble

Vanilla ice cream / VG without ice cream (1a, 3, 5a, 8)

Selection of Ice Cream (1a, 3, 8)

Tea or Coffee

€45pp

This is a sample menu,
please note that some
dishes may vary

Allergens: Gluten (1) a - wheat b - spelt c - khorasan d - rye e - barley f - oats | Crustaceans (2) a - prawns b - crab c - lobster | Egg (3) | Fish (4) | Nuts (5) a - almonds b - hazelnuts c - pinenut d - chestnuts e - cashew f - pecan g - brazil h - pistachio i - macadamia j - walnuts | Molluscs (6) a - mussels b - oysters | Soy (7) | Dairy (8) | Peanuts (9) | Celery (10) | Sesame (11) | Mustard (12) | Sulphur Dioxide (13) | Lupin (14) | Vegetarian - V | Vegan - VG | Coeliac Friendly - C

Please note a 10% service charge applies on tables of 6+

Our Beef is 100% Irish!