

Christmas Dinner Menu

Starters

Cream Of Celeriac Soup (V)

Hazelnut, truffle, Guinness bread (1a, 1e, 3, 5c, 8, 13)

Kilkeel Crab

Celeriac, apple, grilled sourdough (1a, 1e, 2b, 8, 12)

Chicken Liver Parfait

Toasted brioche, pear, brandy-raisin chutney (1a, 1e, 3, 8, 10, 13)

Baked Beetroot & St Tola Goat's Cheese (V)

Sourdough toast, candied pecans, thyme, raw Irish honey (1a, 1e, 4, 5a, 8)

Mains

Traditional Turkey & Ham

With all the festive trimmings (1a, 1e, 8, 10, 13)

Pan Seared Fillet of Salmon

Cannellini beans, West Cork mussels, chorizo cassoulet, Albariño sauce (2, 4, 6a, 10, 13)

Crisp Garden Tempura (VG)

Hazelnut & pistachio spice dukkah, yuzu aioli (1a, 5b, 5h, 11, 12, 13)

10oz Angus Striploin Steak

Pomme purée, red onion, marmalade, green peppercorn sauce (8, 10, 13)

Desserts

Christmas Pudding

Brandy custard, chantilly cream (1a, 1e, 3, 5a, 8, 13)

Apple Crumble

Scúp bourbon vanilla ice cream (1a, 3, 5a, 8)

Baileys Cheesecake

Chocolate glaze, chantilly cream (1a, 8, 13)

Selection of Scúp Wexford Ice cream

Tuile shard -vegan available- (1a, 3, 8)

Tea or Coffee

€59 PER PERSON

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

All products/dishes are stored, prepared & handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.

All our beef is 100% Irish. Please ask our staff should you have additional queries.

UNFORTUNATELY, WE CANNOT ACCOMMODATE SPLIT BILLS.