



Christmas Table D'Hôte Menu 2 courses €25 / 3 courses €30

Served Sunday to Friday all night. Saturday from 6.30 pm – 7.30pm only

STARTERS

SOUP

Soup of the day, homemade brown bread
(Contains 1, 2, 10, 11)

CHICKEN TERRINE

Confit of chicken terrine, mixed leaves, toasted brioche, candied walnuts, cranberry gel
(Contains 1, 2, 10, 11, 13)

BEETROOT SALMON GRAVALAX

Beetroot marinated salmon, potato salad, lemon gel, crème fresh
(Contains 1, 3, 5, 8, 12, 13)

GOAT CHEESE TARTLET

Goat cheese tartlet, rocket, sun dried tomato tapenade
(Contains 1, 2, 11, 13)

HAM HOCK CROQUETTE

Ham hock croquette, celeriac slaw, pea puree
(Contains 1, 2, 10, 11, 13)

MAIN COURSES

SIRLOIN STEAK

Chargrilled 8oz sirloin steak, confit potato fondant, Portobello mushroom, caramelized red onion, pepper sauce
(Contains 1, 2) (€5.00 supplement)

SALMON

Baked fillet of salmon, mash potatoes, sautéed leeks, blue cheese cream
(Contains 2, 3, 5, 13)

TURKEY AND HAM

Traditional Turkey and baked ham, sage stuffing, Brussel sprouts with Pancetta, champ potatoes, chipolatas, cranberry jus
(Contains 2, 12, 13)

RISOTTO

Wild mushrooms risotto, topped with rocket and white truffle oil
(Contains 2, 13)

While all of our main courses come fully garnished, you might like to consider sharing a side dish for €4.00

**Champ potatoes (2) Roasted rosemary potatoes (2, 11) Hand cut chunky chips (9)
Battered onion rings (2, 11) Buttered market vegetables (2)**

Please note that all our beef is of Irish origin

DESSERTS

CHRISTMAS PUDDING

Christmas pudding with brandy anglaise
(Contains 1,2,10,11)



CHEESECAKE

Terry's chocolate orange cheesecake, orange blossom sauce, chocolate ice cream
(Contains 1, 2, 8, 10, 11)

CHOCOLATE

Duo of chocolate mousse, white chocolate sauce and cream chantilly
(Contains 1, 2, 8, 10, 11)

CUSTARD TART

Salted caramel custard tart, cranberry compote and gingerbread ice cream
(Contains 1, 2, 10, 11)

CHEF'S SMASHED CHOCOLATE or MINCE PIES

Served with Regular Tea or Coffee
(Contains 1, 2, 8, 10, 11)

€5.00

'Food Allergies and Intolerances'

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness.

If you have a food allergy or food intolerance please refer to the end of the menu, where the allergens are listed numerically and presented in that format under each menu item.

Allergen Index

No.1	Eggs	No.8	Soya
No.2	Milk	No.9	Sulphur Dioxide
No.3	Shellfish	No.10	Nuts
No.4	Molluscs	No.11	Cereals Containing Gluten
No.5	Fish	No.12	Celery
No.6	Peanuts	No.13	Mustard
No.7	Sesame	No.14	Lupin