

# CHRISTMAS EVE LUNCH MENU



## STARTERS

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### Butternut Squash Soup

coconut milk  
(6 wheat, 9, 12)

### Warm Clonakilty Black Pudding Salad

sauté baby potatoes, bacon lardons, balsamic dressing, dressed leaves  
(6 wheat, 7, 8, 9, 11, 13)

### Brie Cheese Salad

mix leaves, dried cranberries, walnuts  
(5 walnuts, 6 wheat, 7, 8, 9, 11, 13)

### Smoked Salmon Parcel

crème fraiche, pink prawns, beetroot puree, capers  
(1 prawns, 3 salmon, 6 wheat, 7, 8, 9, 11, 12, 13)

## MAINS

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### Roast Turkey Breast And Maple Glazed Ham

fresh sage and fig stuffing, red wine jus  
(6 wheat, 7, 8, 9)

### Slow Cooked Pork Belly

black pudding crumble, cider and apple jus  
(6 wheat, 7, 8, 9)

### Slow Cooked Feather Blade Of Beef

sweet potato puree, rosemary scented jus  
(7, 8, 9)

### Pan Fried Fillet Of Salmon

caper cream sauce  
(3 salmon, 7, 8)

### Mildly Spiced Tofu Curry (V)

crunchy vegetables, basmati rice, poppadom  
(9)

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## DESSERTS

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### **Toffee And Pecan Roulade**

winter berry compote  
(5 pecan, 7, 11)

### **Seasonal Berry Crumble**

anglaise sauce, vanilla ice cream  
(6 wheat, 7, 8, 9, 11)

### **Lemon Meringue Tart**

lemon curd, meringue  
(6 wheat, 7, 8, 9, 11)

### **Warmed Christmas Pudding**

crème anglaise  
(5 almonds, 6 wheat, barley, 7, 8, 9, 11)

**Tea/Coffee**

**4 Course €40**

**(MENU IS SUBJECT TO SEASONAL PRODUCT CHANGES)**

All our beef is 100% of Irish origin

Allergen Index: 1.Crustacean 2.Molluscs 3.Fish 4.Peanuts 5.Nuts 6.Cereal containing gluten 7.Milk/milk product 8.Soya  
9.Sulphur Dioxide 10.Sesame Seeds 11.Egg 12.Celery & Celeriac 13.Mustard 14.Lupin