



FESTIVE DINING

Lunch €35

Dinner €45

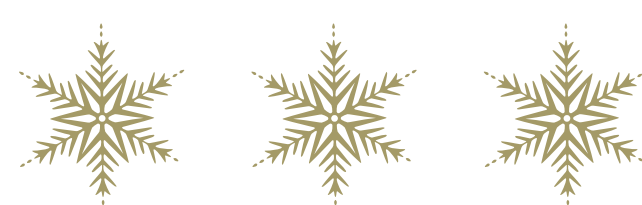
Including a glass of Prosecco

Cream of Cauliflower Soup, Crozier Blue Cheese

Gravadlax of Castletownbere Salmon, Smoked Beetroot Dressing, Deep Fried Tempura Oyster, Horseradish

Salt Baked Celeriac, Golden Raisin Purée, Toasted Hazelnuts, Granny Smith Apple

Terrine of Waterford Ham Hock & Chicken, Pickled Vegetables, Sourdough Crouton



All of our main courses are accompanied by seasonal vegetables and potatoes

Main Course 200g Sirloin of Aged Black Angus Beef, Portobello Mushroom, Bourguignon Jus

Supreme of Cornfed Chicken, Crushed Swede, Glazed Roscoff Onion

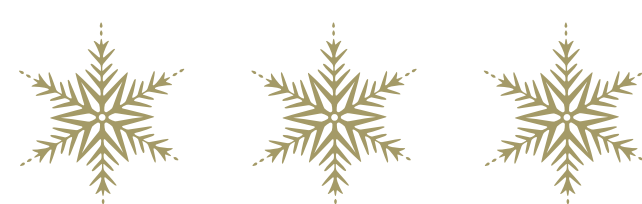
Fillet of Castletownbere Salmon, Broth of Mullaghmore Mussels & Samphire

Breast of Silverhill duck, braised red Cabbage, Smoked Bacon, Spiced Cranberry Gel

Hand Carved Turkey & Limerick Ham, Sausage & Stuffing Croquette, Creamy Mash,

Duck Fat Roast Potatoes & Cranberry jus

Potato & Parmesan Gnocchi, Wild Mushrooms, Pumpkin, Crozier Blue Cheese



Warm Christmas Pudding, Brandy Anglaise

Chocolate Caramel Mousse, Raspberry Sorbet

Creme Brulee, Sable Biscuit

Selection of Irish Cheeses, Quince Jelly



Irish Coffee and a Mince Pie

