

December Christmas Menu

Starters

Soup of the day, homemade brown bread

ALLERGENS | V,7,9

Wild Atlantic poached salmon riette, citrus vinaigrette apple & fennel salad

ALLERGENS | C,4,7

Confit duck leg ballotine, hazelnut crumbs, pink grapefruit jus, carrot & star anise

ALLERGENS | C,7,8,9,10,12

Mains

8oz Rib eye steak, cook to your liking, served with double cooked chip, mushroom ketchup, garlic butter or peppercorn sauce (€8 supplement)

ALLERGENS | C,7,9,10,12

Festive roast turkey & ham, sage & stuffing, creamy mash potato & cranberry jus

ALLERGENS | 1,9,12,13

Pan fried fillet of salmon, ratatouille, capers & lemon beurre blanc

ALLERGENS | C,4,7,9,12

Dessert

Christmas pudding, salted caramel ice cream & brandy crème anglaise

ALLERGENS | 1,7,8,12,13

Homemade caramel cheesecake, chantilly cream & fresh berry compote

ALLERGENS | 1,3,7,13

Tea/Coffee & Mince pie

ALLERGENS | 1,8,12,13

Four Course Lunch €30 per person
Four Course Dinner €35 per person
Add a glass of Prosecco €6

V = vegetarian

V&C = vegan

C = Coeliac

Please notify a member of our team regarding any allergies or food intolerances.

Allergen Index:

no. 1 Cereals containing gluten | **no. 2** Crustaceans | **no. 3** Egg | **no. 4** Fish | **no. 5** peanut | **no. 6** Soybeans | **no. 7** Dairy
| **no. 8** Nuts | **no. 9** Celery | **no. 10** Mustard | **no. 11** Sesame seeds | **no. 12** Sulphur Dioxide | **no. 13** Lupin | **no. 14** Molluscs

