

Christmas Set Dinner

Starters

Butternut Squash & Coconut Soup

Sweet Potato Crisp

Hot n Spicy Duck Wings

Blue Cheese Dip

Confit Tomato Bruschetta

Wild Mushrooms, Truffle & Rocket

Salt Cod Brandade

Confit Lemon, Chive Oil, Garlic Sourdough Croutes

Salt n Pepper Squid

Lemon Aioli

Mains

Roast Cornfed Chicken

Porcini Sauce & Baby Potato in Rosemary Honey

Fillet of Seabass

Braised Lettuce, Lemon Butter Sauce

Smoked Bacon Cheeseburger

Tomato, Pickles, Carmelised Onion Chutney, Chipotle Aioli & Fries

Ricotta & Spinach Tortellini

Pumpkin & Sage Cream, Pumpkin Seed & Garlic Crumb

Braised Beef Bourguignon*

Creamed Mash, Red Wine Jus

***Dry Aged Ribeye Steak Alternative to Beef Bourguignon Available Upon Booking By Request (€5 Supplement)**

Served with a Chef's Selection of Seasonal Sides

Desserts

Dark Chocolate Tart

Madagascar Vanilla Ice Cream, Spiced Red Wine Essence

Vanilla Bean Cheesecake

Wild Berries in Thyme & Lemon Salt

Pear & Almond Frangipane

Creme Anglaise, Vanilla Ice Cream

Menu Selection For Parties of 10 - 30

5 Starters, 5 Mains & 3 Desserts

3 Courses €50

All our Beef is 100% Irish. Ask your server for the allergen menu. A discretionary service charge of 10% is added to tables of six plus, all tips are distributed entirely to our staff.

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Menu Selection For Parties of 31 - 39

4 Starters, 4 Mains & 2 Desserts

3 Courses €50

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Menu Selection For Parties of 50+

2 tarters, 2 Mains & 2 Desserts

3 Courses €50

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Creamed Mash, Red Wine Jus

***Dry Aged Ribeye Steak Alternative to Beef Bourguignon Available Upon Booking By Request (€10 Supplement)**

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Vanilla Bean Cheesecake

Wild Berries in Thyme & Lemon Salt

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Creme Anglaise, Vanilla Ice Cream

Menu Selection For Parties of 10 - 30

5 Starters, 5 Mains & 3 Desserts

3 Courses €39

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