# *Christmas* SET Menu

#### Starters

CELERIAC AND APPLE VELOUTÉ
Toasted Hazelnuts, Crème Fraîche
with Guinness & Treacle Brown
Bread
[1(A)(B)(C), 3, 8(B), 9]

IRISH WHISKEY CURED SALMON Pickled Cucumber & Apple Salad, Dill & Crème Fraîche

> CHICKEN LIVER PARFAIT Toasted Brioche, Spiced Pear Chutney [1(A), 3, 7, 12]

ROASTED SQUASH & QUINOA SALAD Crispy Kale, Tahini Dressing

WHIPPED RICOTTA TART Mushroom Pesto, Candied Walnuts, Heather Honey [6,8C,(PINE NUTS),9]

## Hains

ROASTED TURKEY & HAM
Festive Stuffing, Honey Glazed Carrot
& Parsnip, Sautéed Cabbage &
Smoked Bacon Gravy
[1(A), 7, 9, 10, 12]

LAMB SHANK Champ Mash, Roasted Winter Veg, Jus [7, 9, 10, 12]

PAN ROASTED SEA BREAM Parsnip Puree, Gnocchi a la Parmesan & Truffle Butter Sauce Calverno [1(A), 3, 4, 7]

SMOKEY CHERRY TOMATO & PAPRIKA BEAN STEW
Kale, Confit Garlic, Roasted Red
Pepper
[9, 12]

SIRLOIN STEAK

10oz Sirloin, Portobello Mushroom,
Roasted Cherry Tomato, Pepper
Sauce & Fries
(€8 Supplement)
[7,12]

## Desserts

TREACLE CRÈME BRÛLÉE

CHRISTMAS PUDDING Brandy Chantilly, Cranberry [1(A)(B), 3, 7, 12]

BLACKBERRY PAVLOVA Mascopone Cream, Blackberry Compôte [3,7]

WINTER BERRY CRUMBLE



#### ALLERGENS

1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soya • 7. Milk • 8. Nuts (8B)Hazelnuts (8C)Walnuts • 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs

