

Christmas Menu



Starter

Chef's Homemade Soup of the Day

(I-W,0,6,7,9) V, GF+ (II)

Goats Cheese, Beetroot , Walnut & Apple Salad

House dressing (6,7,8,10,12) V, GF

Rustic Tomato, Basil & Red Onion Bruschetta
on garlic & basil buttered ciabatta with citrus aioli

(I-W,6,7,10,12) V, GF+ (II)

Main Course

Traditional Turkey & Ham

Sage & onion stuffing, roast gravy (I-W,6,7,9,10,12)

Baked Kilmore Hake

Tomato, basil & parmesan crust, citrus butter sauce (4,7,12) GF

Tagliatelle Pasta

Tuscan vegetables in spicy Arrabiatta sauce, parmesan cheese (I-W,6,7,9,12)

Dessert

Homemade Baileys, Malteser & Biscoff Cheesecake

Chocolate sauce (I-W,3,6,7,12)

Warm Apple Crumble Tartlet

Crème anglaise (I-W,3,7)

2 Course Plus Glass Of Wine - €29 per person



w = wheat o = oats b = barley

ALL FOODS ARE PREPARED IN A KITCHEN THAT CONTAIN ALL ALLERGENS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGENS.

GF = gluten friendly | GF+ = can be made gluten friendly | V = vegetarian | V+ = can be made vegetarian