

CHRISTMAS MENU



APPETIZER

SEASONAL SOUP OF THE DAY

Served with fresh homemade bread

CHARGRILLED CHICKEN WINGS

Chilli and Honey Glazed | Garden Greens

VENISON SHOULDER CROQUETTE

Braised venison shoulder | Celeriac & apple puree | Garlic crisps

HONEY ROAST PEAR & GOATS CHEESE SALAD

Blue bell falls goats cheese | Candied hazelnuts | Greens | Lemon dressing

MAIN COURSE

CONFIT DUCK LEG

Roast chestnut & cranberry stuffing | Duck fat potato roasties | Seasonal vegetables | Jus

SLOW BRAISED BEEF RIB

Baked potato mash | Seasonal vegetables | Jus

MARKET FISH OF THE DAY

BEETROOT & WILD MUSHROOM RISOTTO

Arborio rice | Spinach leaves | Parmesan crisps | Herb oil

OVEN ROAST CHICKEN SUPREME

Baked potato mash | Seasonal vegetables | Homemade gravy

DESSERT

HAZELNUT TORTE

Cocoa nib tuille | White chocolate ice cream

BAKEWELL TART

Creme chantilly | Vanilla ice cream

WARM CHRISTMAS PUDDING

Brandy butter | Tonka bean ice cream | Lait de poule

Two course €28 | Three course €32.00