

CHRISTMAS MENU



APPETIZER

SEASONAL SOUP OF THE DAY

Served with fresh homemade bread

CHARGRILLED CHICKEN WINGS

Chilli and Honey Glazed | Garden Greens

CRAB CAKES & SHRIMP

Fresh North Atlantic Crab Meat | Shrimp Bearnaise | Dehydrated Apple | Squid Ink | Garden Greens

HANDMADE POTATO GNOCCHI

Tipperary Goats Cheese | Red Onion Marmalade | Semi-Dried Tomatoes | Organic Rocket Leaves | Herb Garlic Oil | Toasted Pinenuts

MAIN COURSE

SKEAGHANORE DUCK BREAST

Potato gratin | Seasonal vegetables | Chesnut stuffing | jus

10 OZ CHARGRILLED STRIPLOIN STEAK - €5

Our steak is served with seasonal honey roast vegetables | Home-cut chunky fries | Choice of black peppercorn sauce | Garlic butter or smoked tomato butter

MARKET FISH OF THE DAY

SLOW BRAISED LAMB SHANK

Creamy baked potato mash | Honey roast vegetables | Braising jus gravy

WILD MUSHROOM PANZEROTTI

Pasta filled with porcini mushroom | Wild mushrooms | Creamy spinach sauce | candied hazelnuts | Parmesan cheese

DESSERT

PASSIONFRUIT CREMA CATALANA

Mango marmalade | Coconut sorbet | Passionfruit madeleine | Coconut snow

WARM CHOCOLATE & BLACKBERRY CREAM CHEESE BROWNIE

Blackberry textures | Vanilla ice cream | Pulled chocolate fondant

WARM CHRISTMAS PUDDING

Brandy butter | Tonka bean ice cream | Lait de poule

€42.00 Tea/Coffee included.