





CHRISTMAS MENU

Roast Vegetable Soup

Roasted vegetable soup, homemade wheaten bread, honeyed butter.

Goat's Cheese Crumble

Goats Cheese Crumble, Roasted Baby Figs, Beetroots, Truffle Honey Dressing.

Pan Seared Pigeon Breast

Pan Seared Pigeon Breast with Cranberry & Orange Chutney

Salmon Gravlax

Salmon Gravlax, Smoked Tomato Chutney with Fennel and Tomato salad.

Confit Duck

Confit Duck with Tortilla, Cucumber, Leek & Hoi Sin Sauce.

Chicken Caesar Salad

Traditional Chicken Caesar Salad.

Turkey & Ham

Traditional Roast Turkey & Ham, Sage Stuffing & Accompaniments.

Pan Seared Chicken Breast

Pan Seared Chicken Breast, Peas, Pancetta, Potatoes, Braised lettuce & Jus.

10oz Ribeye

10oz Ribeye, Tender stem Broccoli, Confit Carrot, Oven dried tomato, Chunky chips & peppered sauce. (£5 supplement)

Braised short Ribs of Beef

Braised short ribs of beef, Sautéed kale, Winter veg, Thyme mash and Shallot Jus.

Fillet of Cod

Fillet of cod, Tapenade crust, Buttered Samphire, Lemon & Tomato Cream

Roast Mediterranean veg Risotto

Roast Mediterranean veg Risotto with Salsa Verde

Christmas Pudding

Christmas Pudding with Brandy Sauce

Sticky Toffee pudding

Sticky Toffee pudding with Butterscotch sauce & Honeycomb Ice Cream

Chocolate Brownie

Chocolate Brownie with Chocolate sauce & Raspberry Ripple Ice cream.

Selection of Irish Cheeses

LUNCH FRI – SAT £30.00 DINNER FRI – SAT £33.00 LUNCH SUN – THURS £25.00 DINNER SUN – THURS £29.00





