



# Sample Festive Menu

## STARTERS

**ROAST CELERIAC AND TRUFFLE SOUP**

**CARAMELIZED SHALLOT AND TOMATO TART**

mozzarella balsamic glaze

**CONFIT PORK BELLY**

black pudding crumb, apple purée, pork Jus

## MAINS

**TURKEY AND HAM**

shredded brussel sprouts and crispy bacon,  
roast potatoes, cranberry purée, gravy

**PAN SEARED HAKE**

crushed potato with confit shallots and garlic,  
tender stem broccoli, creamy dill sauce

**BRAISED BEEF**

sauté baby potatoes, honey roasted parsnips,  
parsnip pure, red wine jus

## DESERTS

**HOMEMADE APPLE CRUMBLE**

anglaise and vanilla ice cream

**BAILEY'S CHEESECAKE**

caramel sauce

**COMPLIMENTARY MINCE PIE**

**3 COURSE €40**