



Sample Festive Menu

Complimentary glass of mulled wine

STARTERS

WINTER WARMING VEGETABLE SOUP

homemade brown bread 1w,3,7,9,12

HOMEMADE CHICKEN LIVER PATE

crostini, red onion marmalade 1w,7,12

BREADED FISH CAKE

horseradish crème fraiche 1,3,4,7

MAINS

STUFFED TURKEY AND HAM

cranberry jus, roasted brussels sprouts 1w,7,12

GRILLED SALMON FILLET

chive mash, citrus & pomegranate salsa 4,7

SPICED BEEF BRISKET

crushed carrot & parsnips, red wine reduction 7,12

Main courses served with
roasted potatoes and seasonal vegetable 7

DESSERTS

CHRISTMAS DESSERT TRIO 1w,3,7

3 COURSE €40

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean,
3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery,
10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs
V vegetarian, VG vegan GF Gluten Free