



Festive Lunch Menu - €45pp

Starters

Soup of The Day

Home baked breads (m,g)

Whiskey Cured Salmon

Cucumber, fennel soda crumb, lemon curd (s, m, g, f,e)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m)

Confit Pork Belly

Eddie Tuites Crumbed Black Pudding. Celeriac & Apple Textures, Port Jus (m,s,g,c)

Main Course

Roast Turkey & Glazed Ham

Creamed & roast potato, brussel sprouts, sage stuffing, cranberry jus (m,mu,s,g)

Venison Haunch

Fondant potato, kale, King oyster mushroom, celeriac port jus (s,m,c)

Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

Catch of the Day

See Server for today's catch

*Allergens : (G)Gluten, (M) Milik, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites,(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans*



Desserts

Christmas Pudding

Brandy Crème Anglaise, gingerbread ice cream (g,m,e,s)

Brownie

Chocolate Sauce, Chantilly cream (m,e,so)

Crème Caramel

Almond Brittle, Chantilly cream (e,m,n)

Blackberry & White Chocolate Cheesecake

Blackberry gel, white chocolate, preserved lemon foam (m,e,g)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Cheese Selection

St Tolas goats cheese, Hegartys cheddar, Carrig Bru, Ballylisk brie, Boyne blue, Lannleire honey, cranberry chutney, grapes, Scandinavian crispbreads (n,s,m)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*