



CHRISTMAS DAY MENU

amuse bouche

seared scallops, cauliflower puree, walnut butter
or
wild mushroom and roast garlic bon bon, truffle aioli

starters

masala spiced parsnip soup, crispy alsace bacon, double cream
confit duck leg, savoy cabbage and potato pancake, damson plum sauce
twice baked goats' cheese soufflé, apple and walnut salad, red wine
vinegarette
baily and kish Irish smoked salmon, horseradish crème fresh, pickled
radish and cucumber, sakura cress
chicken liver parfait, cranberry relish, crispy chicken skins

sorbet

gin and tonic sorbet, cucumber, dehydrated lemon



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mains

turkey & ham, sage and onion stuffing, coriander maple glazed baby carrots, parsnip mashed potato

pan seared halibut, braised red cabbage, spinach arancini, rhubarb beurre blanc

seared duck breast, ginger sweet potato puree, tender stem broccoli caramelised onion and orange sauce

beef fillet, garryhinch wild mushroom, confit potato, cep puree, veal jus

butternut squash wellington, wild mushroom, roasted chestnut, grilled asparagus, whole grain mustard cream

dessert

chocolate espresso martini, coffee cream

lemon and raspberry panna cotta, pistachio ginger shortbread

chocolate orange tart, clementine compote, orange cream

christmas pudding, brandy cream crème anglaise

irish cheese board, cheese biscuits, jalapeno relish

served with tea, coffee and mini mince pies

€149.00 per person

€79.00 for kids