

*Merry
Christmas*



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CHRISTMAS LUNCH

2017

*SELECTION OF HOMEMADE ARTISAN BREADS
AMUSE BOUCHE*

STARTERS

SOUP

Seasonal soup of the day served with accompanying garnish

PRESSED HAM

celeriac remoulade, ham hock, piccalilli, gherkin, shallot

BETROOT SALAD

Young buck blue cheese mousse, beetroot (pickled, puree, jam)
garden leaf, seed and nut granola

FRITTO MISTO

haddock, salmon, squid, prawn, shaved fennel, fennel jam, watercress emulsion

MAINS

BEEF BLADE

salt baked swede, truffle, olive, purple potato

TURKEY AND HAM ROULADE

sprouts bacon chestnut, cranberry

CHICKEN BREAST

bacon & mushroom, champ, kale, crisp onion

HAKE

roast cauliflower, wild mushroom, douglas fir, scampi tail, sea herbs, buckwheat

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES & POTATOES

DESSERT

HOT MINCE PIES

brandy cream, bay leaf custard & raisins

CHOCOLATE BROWNIE

chocolate sauce, honeycomb & ice cream

LEMON POSSET

plum gel, brown butter crumb, plum compote

BLACKBERRY & APPLE CRUMBLE

vanilla ice cream & anglaise

TEA / COFFEE

€35pp

Should you have a food allergy of any kind, please advise our waiting staff