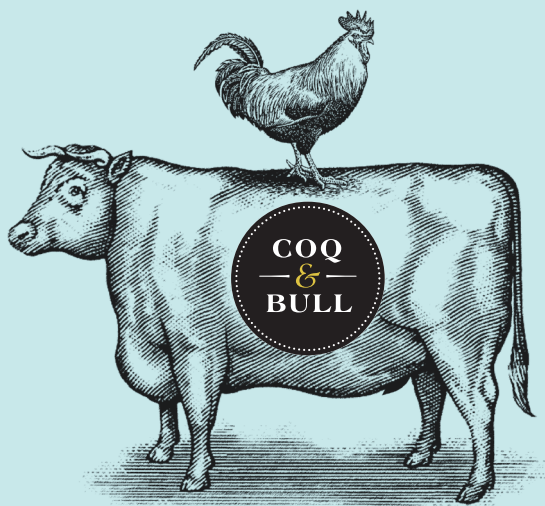




CHRISTMAS DINNER MENU



Tis the season to be jolly!



ENJOY OUR MERRY COLLECTION
OF SEASONAL SPECIALS,
COMPLETE WITH DELICIOUS,
LOCALLY FARM-RAISED TURKEY
AND HOMEMADE PLUM PUDDING.

 **STARTERS** 

Pearl barley and kale broth with
black Irish wheaten bread (V)

Beetroot cured salmon, smoked salmon pate,
root vegetable salad and thyme crackers

Duck liver parfait, smoked duck breast,
brioche and plum chutney

 **MAINS** 

Pan fried hake with sautéed smoked bacon,
red chicory and runner beans, red wine sauce

Roast local farm-raised turkey and Irish ham,
sage and onion stuffing, traditional pan gravy

Pot roast beef brisket, confit shallot, Irish cream and
pink peppercorn sauce, crispy onions

Vegetable and chickpea stew with sage crust and
crispy leeks (V)

*All mains are served with roasted root vegetables,
sprouts, mash and roast potatoes*

 **PUDS** 

Prune and Armagnac Christmas plum pudding,
brandy sauce

Deconstructed Armagh apple and cobnut crumble,
blackberry sorbet

Triple layered chocolate tart with orange compote

Sunday to Thursday

£26.00 / 2 course | £32.00 / 3 course

Friday and Saturday

£28.50 / 2 course | £34.50 / 3 course

