



## *Christmas menu*

3 course **€42.50**

### **To Start**

Soup of the day, brown bread

Crispy pork crubeens, beetroot chutney, sauce gribiche

Char grilled whole gambas, garlic, lime & chilli dressing

Chestnut mushroom, noodle & chive dumplings, hot and sour dipping sauce

## *Mains*

Himalayan salt aged 10oz sirloin, brandy peppercorn, fries (€7 supp)

Sugar pit bacon chop, truffle honey glaze, champ, parsley sauce, poached egg

Salt crusted baked seabream, wilted spinach, baby carrot, nero sauce

Butternut squash risotto, artichoke, sun dried tomato, parmesan

Roast chicken breast, sage & onion pudding, mushroom, maderia jus

## *Desserts platters*

White chocolate & cranberry bread and butter pudding

Mulled apple tart, Chantilly cream

Turkish delight crème brulee

## *Sides*

Trulle glazed carrots, Ranch potato wedges with bacon & sour cream

Crushed Potatoes, Fries

All **€4**