



## Christmas Set Menu

**€59 per person**

### **STARTERS**

#### **SOUP**

Home Made Fresh Soup of the day  
(Please ask your Server )  
Served With Brown Bread

#### **IRISH CRAB SALAD**

Lump Caviar, Pickled Shallots & Radishes, Lemon Balm in a Radish Broth

#### **WILD MUSHROOM ARANCINI**

Mozzarella, Cream Spinach, White Wine Cream, Parmesan Tuille

#### **CHICKEN LIVER PARFAIT**

Rhubarb & Strawberry Compote, Toasted Sour Dough

### **MAINS**

#### **SUPREME OF MANOR FARM CHICKEN**

Seared Skinned Chicken, Mushroom Duxelles, Potato Gratin,  
Smoked Bacon, Mushroom, Pearl Onion Jus, Mustard Aioli |1a|3|7|

#### **PAN SEARED WILD STONE BASS**

Fricassee of Clams, Chorizo White Beans, Fennel & Citrus |7|9|

#### **TRADITIONAL TURKEY & HAM**

Free Range Turkey Steak, Chestnut & Girolle Mushroom Stuffing, Honey Glazed Limerick Ham, Baby Potatoes, Roast  
Veggie, Brussels Sprouts, Turkey Jus |1a|7|9|

#### **10 OZ AGED SIRLOIN STEAK**

(€10 Supplement)

*ALL OUR STEAK CUTS ARE IRISH BREED ORIGIN PAR EXCELLENCE FROM OUR BUTCHER SPECIALIST F.X.  
BUCKLEY'S AND 28 DAYS AGED*

Served with, Sauté Mushroom & Spinach, & Chunky Fries  
Choice of Sauces: | Black Peppercorn Sauce | Garlic Butter |  
|1a|3|7|

#### **SHORT GRAIN RISSOTO (V)**

Butternut Velouté, Mushroom Chanterelle, Celeriac Chips, Parmesan Cheese |7|

*(Additional Sides €5 Supplement)*

### **DESSERT**

#### **DESERTS ASSIETTE**

CHRISTMAS PUDDING, Brandy Crème Anglaise |1a|3|7|12|  
CHOCOLATE SALTED CARAMEL, Mascarpone Chantilly |1a|3|7|8b|  
MARSCAPONE & PASSION FRUIT CHEESECAKE, Honeycomb Chard  
|1a|3|7|8a, b|

#### **List of 14 Allergens:**

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt|2.Crustaceans: a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill  
|3.Eggs|4.Fish|5.Peanuts|6.Soybeans|7.Milk|8. Nuts: a)Almonds,b)Hazelnut, c)Walnut, d)Cashews, e)Pecan, f)Brazil Nuts, g)Pistachio, h)Macadamia,  
l)Queensland |9.Celery: Celeriac |10.Mustard |11.Sesame Seeds |12.Sulphur dioxide and Sulphite |13.Lupin |14. Molluscs:a)Clams, b)Oysters,  
c)Mussels, d)Snails, e)Octopus, f)Squid  
V- Vegetarian | VE- Vegan | GF - Gluten free