



FESTIVE LUNCH MENU

Welcome Drink

STARTERS

Gambas Prawns

with chili, garlic, coriander, and grilled sourdough (1,2,7)

Confit Duck Croquette

with beetroot and black pudding puree served with pickled chicory
(1a,3,7,9,10,12,11)

Goat Cheese Panna Cotta

With pickled beets, ruby grapefruit, apricot, candied walnuts (7, 8)

MAINS

Slow Braised Beef Cheek

with parsnip and pear purée, mushroom duxelles, and parmesan mash with red wine jus
(7,12)

Pan fried Sea Bass

with crab cannelloni, courgette, cavolo nero, champagne, and herb cream sauce
(1a,2,3,4,7,9,12)

Roast Cauliflower

Spiced dahl lentil, yogurt, roasted squash, nuts and seeds (8)

Traditional Turkey & Honey Baked Ham

With stuffing, brussels sprouts, bacon, chestnuts, potato croquette,
glazed carrot, and champ mash (1b,7,8,10,12)

DESSERTS

Traditional Christmas Pudding

with Brandy Anglaise and vanilla ice cream
(1a,3,7,12)

Raspberry and white chocolate tartlet

Anglaise and vanilla ice cream (3,7,8)

€49 PER PERSON

**Min. booking 12 guests*

Allergens: 1. Cereals containing gluten a) Wheat b) Barley | c) Oats d) Rye | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs

Please ask our waiting staff if you require any info regarding drinks allergens.

A service charge of 12.5% applies to all groups of five or more