

Christmas LUNCH Menu 2025

Pre-booking is required

Choose any 3 Starters, 3 Mains and 3 Desserts €30 per person

Minimum of 10 people

Starters

Roast butternut squash soup with chestnut crumble, homemade seeded brown loaf (2, 10, 11, 12)

Festive pressed 12hr pork belly with buttered savoy, anise carrot purée, crunchy pork rind (2, 8, 9, 10, 12, 13)

Grilled chicken Caesar salad with grilled baby gem, herb sourdough crotons, smoky bacon parmesan (1, 2, 9, 10, 11, 13)

Homemade duck liver mousse with toasted brioche, red currant jelly, watercress, pickled red onion (1, 2, 9, 10, 11, 12, 13)

West Clare seafood chowder with chunky pieces of fresh fish, red king prawns, vegetables and chives in a creamy fish velouté served with homemade seeded brown loaf (2, 3, 5, 9, 11, 12)

Mains

Traditional turkey & ham with traditional stuffing, Caroline Rigney farm bacon wrapped pork sausages, potato fondant, turkey gravy and festive homemade cranberry sauce (2, 9, 10, 11, 12, 13) **Pan fried fillet of salmon** with roast fennel, saffron potatoes, kale, sundried tomato beurre blanc sauce (2, 5, 9, 12)

Beetroot and shallot tarte tatin with peppery green salad, pine nut gremolata (1, 2, 9, 10, 11, 12) **Overnight lamb shank** with celeriac purée, roast parsnips, young broccoli, stock jus (2, 9, 11, 12, 12) **Nut butter cornfed chicken** with truffle oil creamed mash, honey roast carrots, buttered greens, chasseur sauce (2, 9, 11, 12, 13)

Desserts

Add any dessert below for €6 per person

Traditional homemade Christmas pudding with Chantilly cream, vanilla bean ice-cream and red currants (1, 2, 9, 10, 11)

Vanilla crème brûlée with fresh berries, vanilla bean ice-cream (1, 2, 9, 10, 11)

Belgian chocolate brownie with vanilla bean ice-cream and chocolate sauce (1, 2, 9, 10, 11)

Sticky toffee pudding with vanilla bean ice-cream and butterscotch sauce (1, 2, 9, 10, 11)

Salted caramel cheesecake with caramel ice-cream and toffee sauce (1, 2, 9, 10, 11)

Complimentary mince pie crowns (1, 2, 7, 8, 9, 10, 11, 12)

PRODUCE FROM OUR KITCHEN MAY CONTAIN SOME OF THE BELOW ALLERGENS

1 - Eggs, 2 - Milk, 3 - Shellfish, 4 - Mollusks, 5 - Fish, 6 - Peanuts, 7 - Sesame seeds, 8 - Soya beans, 9 - Sulphur dioxide/sulphites, 10 - Nuts, 11 - Cereals containing gluten, 12 - Celery, 13 - Mustard, 14 – Lupine

We do not accept electronics tips or add a service charge to your bill.

All cash tips are fully allocated amongst front of house service staff based on the number of hours worked each week.