



Christmas DINNER Menu 2025

Pre-booking is required

Choose any 3 Starters, any 3 Mains and any 3 Desserts
for €45 per person
Minimum of 10 people

Starters

- Roast butternut squash soup** with chestnut crumble, homemade seeded brown loaf (2, 10, 11, 12)
Seared barbery duck breast with blackberry gel, pickled blackberries, cucumber, shaved beetroot and watercress (2, 8, 9)
Charred West Clare Burren smoked salmon with candied lemon, lemon gel, shaved fennel salad (5, 8, 9, 12, 13)
Halloumi, pomegranate and walnut salad with fennel, radish, chives and rocket (2, 9, 10, 13)
Homemade duck liver mousse with toasted brioche, red currant jelly, watercress, pickled red onion (1, 2, 9, 10, 11, 12, 13)
Red king prawn and watermelon with white bean velouté, baby leek, saffron and lemon balm (2, 3, 9, 12, 13)

Mains

- Roast bronze medal turkey roulade** 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)
Traditional beef wellington with honey roast carrots, tender stem broccoli, celeriac pomme purée, pan jus (1, 2, 9, 10, 11, 12, 13) 48hr Pre-order is required plus €5 supplement
Curried monkfish tail with roast parsnip, parsnip purée, black kale, roast butternut squash, spiced almond cream (2, 5, 9, 10, 11, 12, 13)
Roast loin of Cathal Sexton cod with parsley and parmesan melted crust, fine beans, crushed baby roast potato, roast vine cherry tomatoes (2, 5, 9, 10, 11, 12, 13)
Beetroot and shallot tarte tatin with peppery green salad, pine nut gremolata (1, 2, 9, 10, 11, 12, 13)

Desserts

- Traditional homemade Christmas pudding** with Chantilly cream, vanilla bean ice-cream (1, 2, 9, 10, 11)
Classic tiramisu layers of sweet mascarpone, coffee-soaked biscuits topped with cocoa (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)

Tea/coffee

Complementary mince pie crowns and shot of egg-nog (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.