

CHRISTMAS MENU

THREE COURSES €45

OLIVE TAPENADE &

served with homemade breads, green & red pesto (2,7,10)

BURRATA SALAD

burrata cheese, roasted yellow pepper, pear, sugary nuts, roasted tomatoes, spinach & rocket, a side of zesty dressing (7,10,13)

ZESTY CHICKEN BITES ®

crispy chicken in a soya-ginger orange sauce, coriander mayo (4,12)

IRISH HAM CROQUETTES

Irish ham, mozzarella cheese, cabbage & roasted red pepper jam
(2,4,7)

CHILLI & LIME PRAWNS €5 supplement

lemon & chili oil, sourdough (2,3,5)

SPAGHETTI CARBONARA

pancetta, white wine cream, black pepper (2,4,7.14) + ADD CHICKEN €3

WILD MUSHROOM RISOTTO (7)

wild mushrooms, shallots, garlic, white wine, parmesan, garlic bread crumble (2,7,14)

SEAFOOD STEW

fresh seafood mix, prawns, onion, leeks, celery, carrot, potatoes & sourdough bread (1,3,5,7,14)

PESTO-CRUSTED SALMON RISOTTO

fresh salmon, pesto, chorizo oil, white wine. Parmesan (2.7.14)

SIRLOIN STEAK €12 supplement

wild mushroom sauce, mashed potatoes, crispy onions,

BANG BANG CHICKEN

slices of breaded chicken & oriental vegetables coated in our chefs special sauce & aromatic basmati rice (4,8,12,13)

CRÈME BRÛLÉE RICE PUDDING

creamy rice pudding, crunchy rice paper, strawberry ice cream (2.7.10

GOLDEN STICKY TOFFEE

homemade pudding, warm toffee sauce, dry date & vanilla ice cream (2,4,7)

BELGIAN CHOCOLATE BROWNIE

warm little brownie with vanilla ice cream (2,4,7)

CHRISTMAS APPLE CRUMBLE

homemade warm custard, green apple jam (2,4,7)

ALLERGENS LIST

1 CELERY, 2 CEREALS, 3 CRUSTACEANS, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR