



CHRISTMAS

Menu

3 COURSES €45

STARTERS

Butternut Squash & Sweet Potato Soup (V)

Gently spiced, soda bread, chilli flakes

Golden Potatoes Croquette (V)

Mushrooms, melted mozzarella & Parmesan cheese,
spicy salsa dip

Garlic & Chilli Grilled King Prawns

Finished with lemon, on a bed of rocket, crusty bread

Festive Burrata Ornament

Burrata crowned with pomegranate, pistachio, herbs &
balsamic with rocket & crusty bread

MAIN COURSES

Christmas Roast Turkey & Ham

Golden roast potatoes, root vegetables, Brussels sprouts, homemade gravy

Black Angus Surf & Turf (€10 Supplement)

10 Oz striploin steak & king prawns with grilled asparagus,
hand cut chips and pepper sauce

Roast Duck with a Citrus Twist

Potato gratin, roasted vegetables, orange & wholegrain
mustard sauce

Seabass & King Prawns

Parmesan & herb potatoes, broccoli, green
beans and a zesty lemon dill sauce

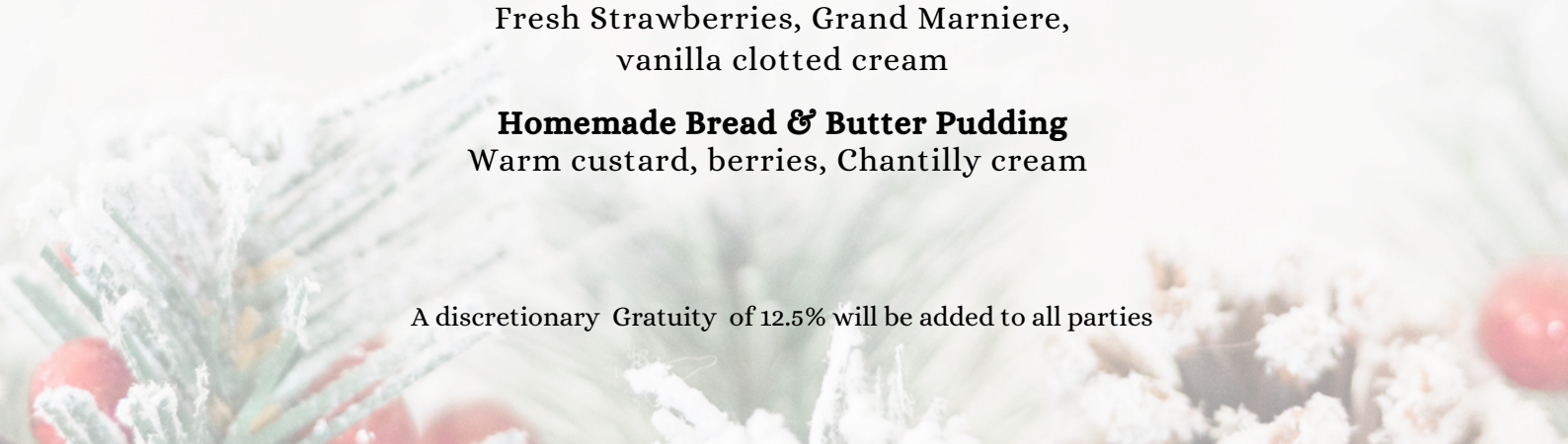
DESSERTS

Strawberry Romanoff

Fresh Strawberries, Grand Marniere,
vanilla clotted cream

Homemade Bread & Butter Pudding

Warm custard, berries, Chantilly cream



A discretionary Gratuity of 12.5% will be added to all parties