

Festive Lunch Menu 2022

Crispy Spring Rolls

Vegetarian spring rolls served with noodles with a sweet chilli sauce

Cream of Winter Vegetable Soup

Served with a freshly baked bread roll

Creamy Cajun Vol au Vent

Cajun chicken and wild mushroom vol au vent served with tossed side salad

Smoked Salmon Terrine

Smoked salmon terrine with pickled cucumber and homemade brown bread

Homemade Chicken Liver Pâté

Homemade chicken liver pâté with onion chutney and melba toast

Crown of Turkey and Ham

Traditional roasted turkey crown with baked ham, herb stuffing and cranberry sauce

Prime Roast Hereford Beef

Prime roast Irish hereford beef with a yorkshire pudding and red wine gravy

Stuffed Supreme of Chicken

Chicken supreme and pancetta with thyme and red onion stuffing and a wild mushroom sauce

Baked Fillet of Salmon

Baked fillet of salmon with ratatouille, asparagus with a lemon and dill butter

Crispy Pork Belly

Crispy pork belly with braised red cabbage and cider gravy

Ard Rí Ravioli

Asparagus and ricotta ravioli in a tomato and mascarpone sauce served with a toasted garlic ciabatta

Warm Christmas Pudding

Warmed christmas pudding with a cream and brandy custard

Homemade Chocolate Brownie

A luscious chocolate brownie with salted caramel sauce and ice cream

Lemon and Passionfruit Roulade

Lemon and passionfruit pavlova roulade with a strawberry sorbet

Cranberry and Apple Crumble

Cranberry and apple crumble served with an orange anglaise

All the above is served with freshly brewed teas and coffees

2 Courses - €30

3 Courses - €35

1 - Wheat/Gluten 2 - Milk 3 - Eggs 4 - Celery 5 - Soya 6 - Mustard 7 - Peanuts

8 - Nuts 9 - Sesame Seeds 10 - Fish 11 - Crustaceans 12 - Molluscs 13 - Sulphites 14 - Lupine