

Festive Lunch Menu 2024

Roast Carrot & Butternut Squash Soup

Homemade Carrot and Butternut Squash Soup, Served with Freshly Baked Bread Rolls (2,4,13)

Creamy Chicken and Wild Mushroom Vol Au Vent

Creamy Chicken and Wild Mushroom in a Crispy Vol au Vent (1w,2,3,4,13)

Tiger Prawn Cocktail

Tiger Prawn Cocktail with a Lime and Chili Marie Rose Sauce (2,11)

Crispy Duck Spring Rolls

Crispy Duck Spring Rolls with a Hoisin and Sesame Dip (1w,5,9)

Cherry Tomato & Mozzarella Bruschetta

Buffalo Mozzarella and Roasted Cherry Tomato Bruschetta (1w,2,13)



Striploin of Prime Irish Beef

Striploin of Prime Irish Beef with Roast Shallot, Yorkshire Pudding and a Red Wine Gravy (1,2,3,5,13)

Roast Crown of Turkey and Baked Ham

Roast Crown of Turkey with Baked Ham, Sage and Thyme Stuffing, Homemade Cranberry Sauce and Roast Gravy (1,2,3,5,13)

Cajun Spice Baked Cod Fillet

Baked Cod Fillet with Cajun Spice, Buttered Leek, Served with a Garlic & Prawn Cream Sauce (2,4,10,11,13)

Honey Roast ½ Duckling

Honey Roast ½ Duckling with Braised Red Cabbage and an Orange and Redcurrant Gravy (2,5,13)

Sweet Potato & Red Lentil Dahl

Sweet Potato, Spinach and Red Lentil Dahl, Served with Garlic and Coriander Naan Bread (1w,4,9)

Thai Red Chicken Curry with Jasmine Rice

Thai Red Chicken Curry, Served with Jasmine Rice (1,10)

Served with a Selection of Seasonal Vegetables, Creamed, Roast & Gratin Potato



Warm Christmas Pudding

Warm Christmas Pudding with Brandy Custard and Fresh Cream (1w,2,3,8,13)

Homemade Chocolate Brownie

Homemade Chocolate Brownie, Served with Praline Ice Cream and Butterscotch Sauce (2,3,8)

Freshly Baked Puff Pastry Apple Pie

Freshly Baked Puff Pastry Apple Pie, Vanilla Ice Cream and Cream Anglaise (1w,2,3)

Strawberry & Blueberry Trifle

Strawberry and Blueberry Trifle with a Homemade Baileys Custard (2,3,13)

Served with Freshly Brewed Tea/Coffee

€35 - 2 Course €40 - 3 Course