

Christmas 2 Course Set Lunch Menu €35.00pp

Available in December Monday to Saturday till 3:30pm Sharp

Choose Starter + Main or Main + Dessert

* Menu Subject to Changes *

Starters

Creamy Smoked Salmon, Leek & Potato Soup

Farmed Goats Cheese & Pistachio Croquettes

Combination of goat's cheese, pistachio & caramelized red onion, golden fried, fennel gala apple all drizzled with honey mustard dressing.

Spicy Aromatic BBQ Glazed Duck Wings

Gamberoni Piccante

Sautéed king prawns tossed in a spicy tomato sauce, fresh chillies, garlic & cherry tomatoes accompanied with sour dough bread

Asparagus Boudin Noir

Pan-fried Clonakilty black pudding wrapped in Parma-ham, fresh asparagus topped with a light creamy parmesan sauce.

Mains

Char-Grilled Maple Bacon Pork Chop

With Dijon mustard cream, crispy pancetta bites and roasted baby potatoes.

Pan-seared Wild Atlantic Cod

Served with baby potatoes, creamy cauliflower bisque and sauteed beans.

Glen Valle Irish Chicken Supreme

Supreme of chicken wrapped in Parma-ham & filled with roasted red peppers & mozzarella cheese, served with parmesan mash and asparagus surrounded with a creamy white wine sauce.

Risotto Con Merluzzo

Italian risotto dish with Chunky cod bites, dill, thyme and scallions finished in a white wine fish sauce.

Casareccie alla Contadina

Short twirled pasta with sauteed vegetables and crumbled goat's cheese, tossed in a light white wine tomato sauce.

Desserts

Cheesecake Mousse of The Day

Apple Crumble served with Vanilla Ice Cream

Tiramisu

Death By Chocolate

Warm Christmas Pudding Flambe'

Please advise any member of staff if you have any food allergies.

A service charge of 10% applies on groups of 5 or more