

★ Christmas 3 Course Set Dinner Menu

3 Course - €58.00 Available December Only

*** Menu Subject To Changes ***

Starters

Creamy Smoked Salmon, Leek & Potato Soup

Spicy Aromatic BBQ Glazed Duck Wings

Wild West Coast Mussels

Sautéed in White wine, lemon cream and garlic butter Sauce, toasted sourdough bread.

Spiced Honey Mint Chargrilled Lamb Skewers

Farmed Goats Cheese & Pistachio Croquettes

Combination of Goats cheese, caramelized red onions & pistachio, golden fried, fennel gala apple and honey mustard dressing.

Prawn Fritters with Lime Burrata Mayonnaise

Mains

Char-grilled Maple Bacon Pork Chop

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

Corn-Fed Irish Chicken Supreme

Wrapped in Parma Ham, stuffed with red peppers & mozzarella cheese, served with parmesan mash, asparagus & creamy white wine sauce.

Pan-Seared Wild Atlantic Cod

Served with baby potatoes, creamy cauliflower bisque & sauteed green beans.

Crab Ravioli ai Frutti di Mare

Mouth Watering Crab ravioli, mixed seafood & spinach, vine cherry tomatoes, fresh garlic and chillies all sauteed in white wine sauce.

Pappardelle al Ragu' D'anatra

Slowly cooked hand chopped duck ragu & mixed veg, in a rich red wine tomato sauce & orange zest.

Slowly Braised Prime Beef Short Rib

Served with silky pomme puree and glossy reduced red wine cabernet sauce.

Casareccie alla Contadina

Short twirled pasta, mixed vegetables in a light tomato sauce and goats cheese crumble.

Desserts

Tiramisu

Cheese Cake Mousse of the Day

Apple Crumble served with Vanilla Ice Cream

Warm Christmas Pudding Flambe' (Please ask server for allergens)

Crème Brulé topped with mixed fruit berries

Death By Chocolate Served with Vanilla Ice Cream

Allergens: 1 Gluten Wheat, 2 Peanuts, 3 Tree Nuts, 4 Celery, 5 Mustard, 6 Eggs, 7 Milk, 8 Sesame, 9 Fish, 10 Crustaceans, 11 Molluscs, 12 Soya, 13 Sulphites, 14 Lupin

10% Service Charge Applies on Groups of 5 or More.

Gift Vouchers Available for all Occasions

€58pp