



## Christmas Lunch Menu

Served from 12pm-3pm daily

### STARTERS

#### **Smoked Ham Hock Croquette**

Cabbage, Parsnip Puree, Kale & Hazelnut Jus (1,3w,7,10,11h)

#### **Whipped Goats Cheese**

Baby Beetroots, Candied Walnuts, Endive, Sourdough, Beetroot & Honey Dressing (3w,4,7,10,11w)

#### **Roasted Winter Root Vegetable Soup**

Rosemary & Sea Salt Bread, Herb Cream (3w,5,10)

### MAINS

#### **Traditional Roast Turkey & Honey Glazed Ham**

Herb Stuffing, Cranberry, Creamy Mash Potato, Red Wine & Thyme Jus (1,3,4,5,10)

#### **Pan Fried Fillet of Seabass**

Carrot & Ginger Puree, Creamy Mash, Tender Stem Broccoli, Lemon Butter Sauce (4,10,14)

#### **Orecchiette Pasta**

Sundried Tomato, Spinach, Feta Cheese, Lemon & Caper Sauce (3W,4,VG)

All mains served with seasonal vegetables & potatoes (10)

### DESSERTS

#### **Assiette of Dessert**

Traditional Christmas Pudding with Brandy Cream

Baileys & White Chocolate Cheesecake

Rasperry and Vanilla Roulade (1,3B,3W,10,11A)

Served with tea or coffee & mini mince pies

Two Course Lunch- €35 per person

Three Course Lunch- €39 per person

1) Eggs 2) Molluscs 3) Gluten 4) Sulphur Dioxide 5) Celery 6) Sesame Seeds 7) Mustard 8) Crustaceans 9) Lupin 10) Dairy 11) Nuts 11A) Cashews 11c) Almond, 11H) Hazelnut 11W) Walnut 11P) Pistachio 12) Soybeans 13) Peanut 14) Fish GF) Gluten Free H) Healthy V) Vegetarian GFA) Gluten Free Adaptable VG) Vegan

Please note some dishes can be varied to suit allergens. Please advise server before ordering.