



CHRISTMAS EVE

MENU

TWO COURSES €55 THREE COURSES €65

STARTERS

CRISPY SQUID

Garlic Mayo, Pink Pepper, Chilli, Lemon

DRESSED WEST CORK CRAB

Chilli, Lemon, Chervil, Mayonnaise, House Brown Bread

CREAMY BURRATA

Spiced Fig & Orange Dressing, Winter Leaves, Crispy Toast V

FESTIVE PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Smoked Salmon, Gem Lettuce

CHICKEN & MUSHROOM VOL-AU-VENT

Puff Pastry, Wild Mushrooms, Truffle Sauce, Frisée

SOUP OF THE DAY

Always Seasonal

MAINS

STEAK FRITES

Pat McLoughlin's Sirloin, Chips, Sticky Onions, Watercress, Garlic Butter
Upgrade to Fillet Steak with Peppercorn Sauce for €11 supplement

ROAST CHICKEN BREAST

Sausage Stuffing, Caramelised Parsnip Purée, Cranberries, Gravy, Chips

PAN ROASTED IRISH DUCK BREAST

Braised Red Cabbage, Fondant Potato, Sea Buckthorn Berries, Gravy

ROASTED SCALLOPS

Garlic Butter Crumb, Lemon

BUTTERED CAULIFLOWER & CHICKPEA CURRY

Flatbread, Pilaf Rice, Coriander Chutney Vg

FESTIVE MARKET FISH

Always Seasonal

6HR BRAISED BEEF TORTELLINI

Bone Marrow Butter, Gremolata

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

VANILLA PANNA COTTA

Plum Compote, Pistachio Praline

CHOCOLATE MOUSSE

Whipped Cream, Honeycomb, Chocolate Chards

V - Vegetarian | Vg - Vegan | Vgo - Vegan option

Prices in euros. Optional 12.5% service charge is added to tables of 6+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.