

Christmas LUNCH

2 COURSE €24

3 COURSE 28

STARTERS

SOUP OF THE DAY

Served with Guinness bread
[VEGETARIAN] (1a, 6)

BBQ WINGS / LOUISIANA WINGS

Served with blue cheese mayo and celery stick
(4, 7, 9, 13)

OVEN BAKED GOATS CHEESE

On brown bread with Ballymaloe relish
[VEGETARIAN] (1a, 9, 12, 13)

SMOKED SALMON

With pickled cucumber & fennel, orange, mint
and brown bread (1a, 4, 8, 12, 13)

MAINS

TURKEY & HAM

On champ mash with gravy and
cranberry sauce (1a, 4, 9, 10, 13)

STUFFED ROAST CHICKEN SUPREME

With bacon & herb filling, mashed potato,
roast seasonal vegetables, tarragon jus (4, 9, 13) [GLUTEN FREE]

[€8 SUPPLEMENT] 8oz STRIPLIN STEAK

Served with caramelized onion, grilled tomato,
pepper sauce and rustic straight cut chips
[GLUTEN FREE] (1a, 4, 8, 13)

WRIGHTS DEEP FRIED HADDOCK & CHIPS

With minted peas (1a, 4, 8, 13)

DESSERTS

CHEESECAKE

Vanilla cheesecake served with
seasonal fruit sauce (1a, 4, 13)

CHOCOLATE BROWNIE

With dark chocolate sauce, popping candy,
vanilla ice cream (4, 7)

CRÈME BRULEE

Homemade Crème Brulee (4, 7)

10% Service Charge

Food allergies & intolerances. Please ask a member of staff if you require any information on the ingredients of our menu.

1 Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | 2 Peanuts | 3 Nuts (a) Almonds (b) Hazelnuts (c) Walnuts
(d) Chestnuts (e) Cashew (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia | 4 Milk | 5 Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp
6 Molluscs | 7 Eggs | 8 Fish | 9 Celery | 10 Soy | 11 Sesame Seeds | 12 Mustard | 13 Sulphur & Dioxides & Sulphites | 14 Lupin



Wright's

café bar

