

# Christmas DINNER

2 COURSE €28

3 COURSE €34

## STARTERS

### SOUP OF THE DAY

Served with Guinness bread [VEGETARIAN] (1a, 4, 9, 13)

### BBQ WINGS OR LOUISIANA WINGS

Served with celery and blue cheese dip (1e, 4, 7, 9, 12, 13)

### OVEN BAKED GOATS CHEESE

Served with Guinness bread and tomato relish [VEGETARIAN] (1a, 4, 12, 13)

### DUCK LIVER PÂTE

Served with brioche bread and mango chutney (1a, 4, 7, 12, 13)

## MAINS

### LENTIL AND VEGETABLE COTTAGE PIE

Root vegetables and lentils cooked in soy gravy topped with dairy-free mash (9, 10, 13) [GLUTEN FREE] [VEGAN]

### CHICKEN SUPREME [GLUTEN FREE]

Filled with bacon & herb stuffing, served with nutmeg mashed potato, truffle sauce (3d, 4, 9, 10, 13)

### BAKED FILLET OF HAKE

Served with green pea risotto, mussels and prawn bisque (4, 5d, 6, 8, 9, 13) [GLUTEN FREE]

### TURKEY AND HAM

Served with scallion mash, seasonal vegetables, gravy and cranberry sauce (1a, 4, 9, 10, 13)

### 80z STRIPLOIN STEAK

Served with caramelised onion puree, rustic fries and pepper sauce (4, 9, 10, 12, 13) [€6 SUPPLEMENT] [GLUTEN FREE]

## SIDES

[€5]

### RUSTIC FRIES (13) [GLUTEN FREE]

### MASHED POTATOES (4) [GLUTEN FREE] [VEGETARIAN]

### ROAST VEGETABLES (9) [GLUTEN FREE] [VEGETARIAN]

### MIXED LEAF SALAD (4, 13) [GLUTEN FREE] [VEGETARIAN]

#### 10% Service Charge

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

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) Cashews (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 | V - Vegetarian VV - Vegan

## DESSERTS

### VANILLA CHEESECAKE

Served with orange winter jam (1a, 4, 13)

### APPLE AND CINNAMON CRUMBLE

Served with vanilla ice cream and wild berry compote (1a, 3, 4, 7, 13) [VEGETARIAN]

### CRÈME BRÛLÉE

Rich custard topped with a layer of caramelised sugar (4, 7) [VEGETARIAN] [GLUTEN FREE]