



Early Bird Festive Set Menu

Available all day / evening Sunday - Thursday

Two Courses €24.95

Three Course €28.95

Mulled Wine cocktail on arrival

Starters

Roasted Vine Tomato Soup

Cream cheese crouton, celery stick

Irish Seafood Chowder

With stout brown bread

Baked Portobello Mushroom^(v)

Mushroom pate, served on a garlic crouton with a white wine parsley sauce

Smoked Irish Salmon Parcel (€2 supplement)

Chilled Atlantic prawns & crayfish covered in Marie Rose & Brandy sauce,

Wrapped in Irish smoked salmon, finished with a twist of lemon

Stuffed Yorkshire Pudding

Hereford beef pan fried in brandy butter, mushroom and onions, served with horseradish cream

Trio of Pesto Bread^{(v)(n)}

Sun dried tomato, with roasted pine nuts & baby mozzarella.

Main Course

Prime Hereford Fillet Steak (7oz) (28 days hip hung)

Mash potato, caramelized red onion and peppercorn sauce with a spiced beef horseradish garnish (supplement €4.50)

Oven Roast Turkey Breast

With fresh cranberry & apricot stuffing, wrapped in parma ham, served with winter roast root vegetables, finished with a red wine jus

Venison and Red Wine Stew

A traditional Slow cooked stew with field mushrooms, winter vegetables and potato dumplings

Served with rustic baguette

Saddleback of Irish Pork Loin

Pork Medallion seared on the grill, poached in white wine, served on tournafulla pudding, colcannon mash and a classic parsley sauce

Slow Roasted Wicklow Lamb Belly

With crushed minted potato, parsnip & carrot puree, served with red wine & thyme sauce

Roast Salmon Fillet

With a cranberry chutney and bread crumb crust, served on courgettes and baby crushed potatoes

Roast Goats Cheese Wellington^(v)

Roasted melody of goats cheese, peppers, courgette & leaf spinach, wrapped in puff pastry & finished with a fresh herb béarnaise sauce

A discretionary 10 % service charge is added to tables of 10 or more, this goes directly to your servers