



Weekend Festive Set Menu



Early Sitting before 6.30pm

Two Course €25.95

Three Course €29.95

Late Sitting after 630pm

Two Course €35.95

Three Course €39.95

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

Duo of Duck

Duck liver pate with a red wine reduction, smoked breast on warm baguette

Trio of Roast Garlic Pesto Bread ^(v)

Sun dried tomato & 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 €5.00)

Prime Rib Eye on the Bone (20oz)

Portobello mushroom and onions sauté with a choice of sauce (supplement €9.00)

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

Slow Roasted Wicklow Lamb Belly

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

Roast Salmon Fillet

With a sundried tomato 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

Dessert

1909s Homemade Festive Tasting Plate

Chocolate brownie, Christmas pudding, Baileys & chocolate chip cheesecake