



Early Bird Festive Set Menu

Available all day / evening Sunday - Thursday

Two Courses €25.95

Three Course €29.95

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 Pesto Bread ^{(v)(n)}

Sun dried tomato & baby mozzarella

Main Course

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

Mash potato, caramelized red onion, peppercorn sauce, horseradish garnish (supplement €5.00)

Rib Eye off the Bone (8oz)

Mash potato, caramelized red onion, peppercorn sauce, horseradish garnish (supplement €4.00)

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 cranberry chutney and breadcrumb 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