

The header features a festive border of green pine branches, gold bells with red ribbons, and red and gold ornaments. The text "Festive Menu" is centered in a black serif font with a thin underline.

Festive Menu

Main Course 22.95
Starter & Main course 32.95
Dessert 9.95

Complimentary triple filtered still or sparkling water served throughout your meal

Starters

Wild Prawn Bisque

Stout brown bread

Baked Portobello Mushroom (v) Vegan option available

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Duo of Pesto Bread (v)(n)

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

Crispy Calamari (supplement 3.95)

Lemon breadcrumbs, mixed leaves, pickled tartare sauce

Duck Paté Vol-Au-Vent

Green peppercorn crust, truffle toast, red wine reduction, crispy parma ham, rustic herbs

Main Courses

Roasted Turkey Breast

Free range turkey breast wrapped in Parma ham, fresh herb & chorizo stuffing, red wine gravy, Roasted Winter vegetables, mashed potato, port cranberry garnish

Slow Roast Wicklow Lamb Shank (supplement 5.00)

Mashed potato, root vegetables, mint sauce, red wine & thyme jus

Roasted Salmon Fillet

Topped with pesto crumbs & cherry tomatoes, mashed potato, broccoli, green beans

Venison & Red Wine Stew

A traditional slow cooked stew with field mushrooms, winter vegetables, black pepper & truffle mashed potato

Soy & Sweet Chili penne pasta (v)

Red onion, mixed peppers, courgettes, broccoli

Vegan Tofu Steak (v)(n)

Green beans, broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato & red wine sauce, rustic herbs, salad

Desserts / Cocktail

Espresso Martini (supplement 3.00)

Chocolate Mousse

Biscuit base, berry & mint garnish

Banoffie

Finished with whipped cream

*A discretionary 10% service charge is added to your bill, this goes directly to the staff.
If you would like this removed, please ask a staff member*