

# CHRISTMAS EARLY BIRD

2 course 25 3 course 29

Sun - Thurs 5:30 - 7pm / Fri & Sat 5:30 - 6:30pm

*Soup Du Jour*, grains & treacle bread

*Coquille St. Jacques*, baked Scallops, aged cheddar, crispy pancetta & mashed potato (5 euro supplement)

*Chicken Liver Parfait*, pickles & sourdough crostini

*Crispy Duck Salad*, orange segments, mixed leaf salad, & spiced roast seeds & orange vinaigrette

*Cashel Blue Cheese Souffle*, twice baked, red pepper coulis

*Crispy Pork & Polenta Cake*, mushroom a la creme

*Hake*, charred scallions, fennel gratin, beluga lentils, lemon beurre blanc

*Slow cooked shoulder of lamb*, pancetta peas, carrot puree, mint sauce & champ potato

*Slow Roasted Turkey & Honey Glazed Ham*, wild boar & barley stuffing, spiced red cabbage, champ & roast potatoes & cranberry jus

*Roasted & salt baked vegetables*, Roasted carrots & parsnips, truffle celeriac puree, potato & fennel galette, curried granola, carrot & roasted vegetable jus

*8oz Sirloin steak*, braised shallot & flat cap mushroom, house cut fries, choice of bearnaise or pepper sauce  
(6 euro supplement)

*Roasted Chicken Supreme*, confit garlic puree, chicken skin & seed crust, sweet corn puree, herb jus & champ potato

*Creme Brulee*, golden syrup biscuit

*Cheesecake of the Day*, ask your server

*Traditional Christmas Pudding*, vanilla ice cream

*Brown bread & Jameson Parfait*, caramel & whiskey sauce, caramelised apples & raisins

*White Chocolate & Cranberry Bread & Butter Pudding*, mixed spice anglaise