



Christmas Lunch Set Menu

€48 Per Person

Vegan Tacos (VG)

Grilled Corn Salsa, Hot Sauce / 2,9,11,13

Asparagus Tortellini,

Wild Mushrooms , Straciatella / 2b, 3b, 11

Truffled Brie in Filo (V)

Confit Carrots, Walnuts and Agen Prunes / 1d,2b,3b,4,11

Smoked Duck Salad,

Plums, Shittake, Mangetout, Radish & Walnut Dressing / 1d,9,11,13

Cured Gravavlax,

Apple Dressed Crab, Yogurt & Honey foam, Toasted Brioche / 1,9,11,12,13

Chargrilled Hereford Prime Irish Sirloin - 8oz

OX Cheek Stuffed Mushroom, Peppercorn Sauce / 2b,3c,8,11

(8oz Fillet Supplement +€8)

Pan Fried Hake,

Crispy Potatoes, Shellfish Veloute, Lemongrass & Caviar / 3a,3c,5,6,11,13

Butter Roast Glinvalley Chicken,

Chestnut Stuffing, , Deep fried Brussel Sprouts & Cranberry sauce / 1a, 2b,3a,8,11

Risotto Arancini (VG)

Porcini Mushrooms, Cime di Rapa and Walnut Pesto / 1d, 11, 13

All mains served with the Chef's selection of sides

70% Chocolate Fondant

Ferrero Rocher Ice-Cream / 1d,11,13

Rum Baba

Banana Gelato, Roasted Pineapple / 1d,11,13

Vanilla Pannacotta

Poached Pear, Winter Berries, Orange Gelato / 3c,11

House Cheese Board

Chutney, Grapes and Crackers / 2a,3b,11

Vegan Apple Pie (VG)

Coconut Yogurt, Strawberry Ice cream / 1a,2a,11



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