

Christmas Dinner Menu

DINNER €36 per person

STARTERS

Beetroot three ways, salt roast, sweet pickle and spice pickle, butternut, hazelnut aioli, and sourdough crisp (v)

Salmon gravadlax, pink peppercorn and sumac crème fraiche, cucumber pickle and buttermilk blini

Duck liver pate, star anise seed plum chutney, sourdough toast

Ravioli of home cured & smoked ham and ricotta, peas, crispy sage, smoked broth.

Local mussels, shallot, Stonewell dry apple cider Alfredo.

Today's soup with farmhouse bread

MAIN COURSES

Pumpkin and chickpea tagine, cucumber ribbons, Ellies mustard leaves, Coolea stuffed flatbread (v)

Seafood pie of hake, smoked haddock and mussels topped with a potato and chorizo galette

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy

Tempura of Monkfish, celeriac and potato dauphine, almond butter, tender stem broccoli, samfaina.

Gamekeeper's pot, smoked ham and scallion champ, Brussel-kraut dumplings

Pan fried seabass, cauliflower and tahini bake, zhoug, crispy potato cup and red pepper salsa.

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce €5 supp

Venison Wellington, mushroom duxelles, Brussels sprouts and chestnuts, pumpkin puree, fondant potato and red currant tray gravy €6 supp

DESSERTS

Matcha and lemon posset, cranberry tuile

Chocolate and black cherry fondant, torched meringue, cherry compote

Brandy soaked plum pudding, eggnog cream

Pear and blackberry crumble, oat and ginger crumb, warm custard

Mango and passion fruit sorbet, fruit salad

Tea or Coffee

Christmas Lunch Menu

LUNCH €31 per person

STARTERS

Beetroot three ways, salt roast, sweet pickle, spice pickle, butternut, hazelnut aioli, and sourdough crisp (v)

Salmon gravadlax, pink peppercorn and sumac crème fraiche, cucumber pickle and buttermilk blini

Duck liver pate, star anise seed plum chutney, sourdough toast

Local mussels, shallot, Stonewell dry apple cider Alfredo.

Today's soup with farmhouse bread

MAIN COURSES

Pumpkin and chickpea tagine, cucumber ribbons, Ellies mustard leaves, Coolea stuffed flatbread (v)

Seafood pie of hake, smoked haddock and mussels topped with a chorizo & potato galette

Salad of seared beef fillet in maple, chilli & lime, chickpeas, sun-dried tomatoes, local leaves

Roast marinated chicken, sausage and apricot stuffing, roast root veg, creamy mash, braised red cabbage and gravy

Gamekeeper's pot, smoked ham and scallion champ, Brussel-kraut dumplings

Fish and chips in a light batter with sauce gribiche and pea puree.

Sirloin Steak (10oz), sautéed mushrooms, onions, spinach, home cut chips and choice of béarnaise, garlic butter or pepper sauce €4 supp

DESSERTS

Matcha and lemon posset, cranberry tuile

Chocolate and black cherry fondant, torched meringue, cherry compote

Brandy soaked plum pudding, eggnog cream

Pear and blackberry crumble, oat and ginger crumb, warm custard

Mango and passion fruit sorbet, fruit salad

Tea or Coffee