

CHRISTMAS LUNCH SET MENU

€36
per person

STARTERS

- Goose liver pate, beetroot chutney and sourdough toast
- Wild mushroom arancini with a tomato, shallot and tarragon confit (V)
- Glenbeigh mussels in a white wine cream sauce with crusty bread.
- Ham hock and apple fritters with homemade picallili
- Soup of the day with homemade farmhouse bread (Ve)

MAIN COURSES

- Pan fried fillet of hake, beetroot and celeriac galette, tenderstem broccoli, salsa verde and toasted hazelnuts
- Spiced roast cauliflower, red lentil, cashew and spinach Dahl with crispy rice, a pickled salad & poppadum (VE)
- Fish and chips in an Elbow lane beer batter with tartare sauce and pea puree
- Roast marinated chicken, buttered root veg, braised red cabbage, creamy mash, sage stuffing and gravy
- Slow cooked beef bourguignon pie, Brussel sprouts, honey roast carrots and champ mash
- Fragrant fish curry, tomato, lime and coconut with courgette, peppers and fennel with crispy rice
- Sirloin steak, paris browns, sautéed onions & spinach with chunky chips and pepper sauce (Supplement €6)

DESSERTS

- Mokatine of genoise sponge, coffee icing and cream
- Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream
- Mango Sorbet, fresh fruit, passionfruit curd, toasted coconut
- Vegan chocolate and peanut butter tart with chocolate crumble (Ve)
- Blood orange tart with raspberries and cream

Tea/Coffee