



# FESTIVE DINING MENU

## STARTERS

Winter vegetable & lentil soup <sup>(1A, 4)</sup>

Jasmine tea smoked salmon, burnt lemon purée, beer crackers, micro leaves <sup>(1A, 8, 13)</sup>

Chicken liver parfait, brioche, bitter orange chutney <sup>(1A, 4, 13)</sup>

Galway bay moules marinière, garlic cream, tomato ciabatta bread <sup>(1A, 4, 8, 13)</sup>

Truffled wild mushrooms, potato rösti, quail's egg <sup>(1A, 4, 7, 13)</sup>



## SELECTION OF HOMEMADE SORBETS



## MAINS

Roast Atlantic cod, Wexford clams, seared fennel, orange <sup>(4, 8, 9, 13)</sup>

Braised Irish beef short rib, horseradish cream, roast baby vegetables, watercress <sup>(4, 9, 13)</sup>

Roasted Andarl Farm 12oz pork tomahawk, red cabbage, apple & celeriac remoulade <sup>(12, 13)</sup>

Irish lamb shepherd's pie, duchess potatoes, jus, cranberry sauce <sup>(4, 7, 13)</sup>

Wild mushroom & taleggio risotto, chestnuts, truffle <sup>(4, 13)</sup>



## DESSERTS

Montenotte Christmas pudding, crème anglaise, roasted pecans <sup>(1A, 3A, 3D, 4, 7, 13)</sup>

Cinnamon spiced pavlova, wild berry compote <sup>(4, 7)</sup>

Sticky toffee pudding, bourbon caramel, gingerbread ice cream <sup>(1A, 4, 13)</sup>

Chef's selection of fine ice creams, tuile, berries <sup>(1A, 4)</sup>

### ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin

