



LUNCH FESTIVE DINING MENU

STARTERS

Winter vegetable & lentil soup ^(1A, 4)

Jasmine tea smoked salmon, burnt lemon purée, beer crackers, micro leaves ^(1A, 8, 13)

Chicken liver parfait, brioche, bitter orange chutney ^(1A, 4, 13)

Galway bay moules marinière, garlic cream, tomato ciabatta bread ^(1A, 4, 8, 13)

Truffled wild mushrooms, potato rösti, quail's egg ^(1A, 4, 7, 13)



MAINS

Roast Atlantic cod, Wexford clams, seared fennel, orange ^(4, 8, 9, 13)

Braised Irish beef short rib, horseradish cream, roast baby vegetables, watercress ^(4, 9, 13)

Roasted Andarl Farm 12oz pork tomahawk, red cabbage, apple & celeriac remoulade ^(12, 13)

Irish lamb shepherd's pie, duchess potatoes, jus, cranberry sauce ^(4, 7, 13)

Wild mushroom & taleggio risotto, chestnuts, truffle ^(4, 13)



DESSERTS

Montenotte Christmas pudding, crème anglaise, roasted pecans ^(1A, 3A, 3D, 4, 7, 13)

Cinnamon spiced pavlova, wild berry compote ^(4, 7)

Sticky toffee pudding, bourbon caramel, gingerbread ice cream ^(1A, 4, 13)

Chef's selection of fine ice creams, tuile, berries ^(1A, 4)

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