

Christmas Lunch menu €42.50

Starters

Parsnip and Squash Soup (V)

A light blend of parsnip, squash & smoked paprika
Spiced pumpkin seeds

Black Mission Figs

Stuffed with Cashel blue cheese, wrapped in Parma Ham and roast, with micro leaves
Apricot puree and balsamic reduction

Ardsallagh Irish Goat's Cheese

Wood-fire baked, pistachio & pecan crust, focaccia crouton, Pickled beets, chestnut honey

Chicken Caesar Salad

Chargrilled Cajun Chicken breast, Baby gem leaves, giant croutons.
Roast pine nuts, parmesan.

Main Courses

8oz Irish Hereford Prime Aged Sirloin Steak

Tobacco onions, Pont Neuf chips, micro cress salad, brandy pepper & cream sauce

10oz Irish Hereford Prime Aged Rib Steak (Supplement €10)

Chargrilled, tobacco onions, Pont Neuf chips, micro cress salad, brandy & pepper cream sauce.

Turkey Roulade

Turkey fillet, sausage, sage and onion stuffing encased in crisp Parma Ham.
Creamed potato, smoked bacon sautéed sprouts, classic gravy

Irish Chicken Supreme

Spring onion mash, young stem broccoli
Chorizo, goats cheese and spinach tartlet, Chorizo cream.

Grants Farm Pork

Char grilled pork rib-eye, forest mushroom cream, wilted spinach, shallot puree.

Hake Fillet

Baked Hake fillet, creamed leek mash,
Pea fricassee, red vein sorrel

Spinach and Ricotta Tortellini

Stuffed Tortellini, cauliflower cream, Jerusalem artichoke
Italian style cheese and rocket salad

Desserts

Homemade Guinness and Brandy Christmas Pudding

Glenisk clotted cream and Bushmill's crème anglaise

Chocolate & Caramel Cube

Genoise sponge, rich chocolate mousse,
Amarena cherries, butterscotch sauce

Zesty Lemon Tart

Baked coconut base topped with zesty, caramelised lemon cream
Cassis sorbet

Wexford Farm House Ice Cream

A selection of ice cream in a Brandy Snap Basket

Irish Cheese Board (supplement €5.00)

A selection of the finest Irish Cheese, with spiced apple, plum compote and assorted crackers

Tea or Coffee

Cappuccino, Caffé Latte and Herbal Teas are also available (Supplement €2)

Sides: €4.95

Fire's Side Salad
Pont Neuf Chips
Skinny Fries

Sides: €5.95

Creamed Baby Spinach
Fire's Sinful Mash
Poached Eggs
Chestnut Mushroom Bourguignon
Cauliflower Gratin
Sweet Potato Fries

To Share

A Selection of Seasonal, Buttered Vegetables
1 guest - €5.95 2-4 guests - €9.95

Green Asparagus with Poached Eggs
- €7.95