



THE LEGAL EAGLE

CHRISTMAS LUNCH MENU 2019 (SAMPLE)

€38 per person

St Tola goat curd panna cotta
with fig & onion jam and hazelnuts

Pork belly & black pancake with pickled fennel & apple salad
& apple ketchup

Roaringwater Bay Mussel & leek paté with clementine,
toasted sourdough & sauerkraut

Parsnip & Stilton soup with homemade stout bread

Chicken Cordon Bleu
with potato polenta, green beans, hazelnuts & chicken gravy

Slip sole, with smoked almonds, capers, sea herbs, grapes,
brown butter, herby Oliver Kelly spuds & bitter greens

Lough Neagh wild venison & chestnut suet pudding,
Crushed Iona Farm Swede & cranberry gravy

Irish potato & Christmas stuffing hash cake
with roasted parsnip, sprouts, chestnuts & cranberry relish

Treacle tart with sea salt ice cream

Christmas pudding with butterscotch sauce & mince pie ice cream

Three Irish cheeses with piccalilli

For dietary restrictions, just ask for our allergen booklet.

A discretionary 12.5% service charge, paid directly to the staff, will be added to groups of five or more.

