

CHRISTMAS

Dinner Menn

STARTER

Winter vegetable soup
Salad of goat's cheese & roasted beetroot
Duck liver pate, plum chutney & toasted brioche
Oak smoked Irish salmon with dill crème & stout bread.
Falafels, red pepper & walnut paste (VE)

MAIN COURSE

Traditional turkey & ham, sage & onion stuffing with roasties & fresh cranberry

Seared salmon fillet, herb potatoes, tenderstem broccoli, lemon butter sauce

8oz sirloin steak, roast potatoes & watercress Wild mushroom risotto, parmesan crisps Spiced cauliflower, lebanese couscous, hummus & pomegranate (VE)

DESSERTS

Bartley's Christmas pudding with custard Chocolate tart with vanilla ice-cream Salted caramel roulade Baileys cheesecake Vegan Chocolate cake with vegan ice-cream (VE)

Minimum 8 PAX

Two Course €60

Three Course €65 including Tea, Coffee & Mince pies

For groups of 8 or more a discretionary 12.5% service will be added to your bill.