

christmas Lunch menu 2022

Starters – select 1

Sweet Potato & Butternut Squash Soup
served with herb croutons
(Contains Allergen 6 wheat, 7, 8, 12)

Boilie Goats Cheese Pearls
pickled beetroot, fennel, baby leaves, pumpkin seeds, blueberries
(Contains Allergen 7)

Classic Caesar Salad
smoked chicken, baby gem, bacon lardons, croutons, parmesan cheese
(Contains Allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13)

Mains – select a choice of 2

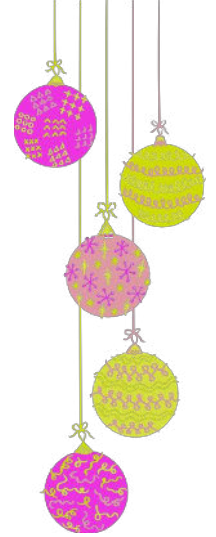
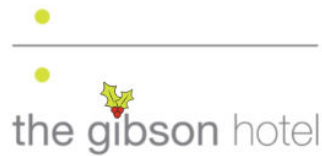
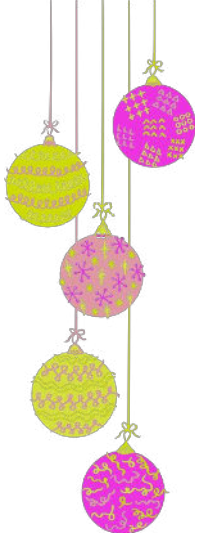
Glin Valley Roast Turkey & Limerick Baked Ham
sage & onion stuffing, scallion champ, mulled cranberry jus
(Contains Allergen 6 wheat, 7, 8, 9, 12)

Fillet of Sea Bass
green pea & sorrel puree, grilled fennel, beurre blanc sauce
(Contains Allergen 3 sea bass, 7, 9, 12)

Medium Roast Sirloin of Irish Hereford Beef (supplement of €6.00)
potato fondant, carrot puree, red wine & thyme jus
(Contains Allergen 7, 9, 11)

Stuffed Bell Peppers
quinoa, sun-blushed tomatoes, olives & feta cheese, rocket leaves
(Contains Allergen 7) (V)

*All of above served with selection of festive vegetables & duck fat roasters
(Contains Allergen 7, 9)*



Dessert – select 1

Buche de Noel
chocolate raspberry soil, morello cherry gel
(Contains Allergen 6 wheat, 7, 11)

Lemon Meringue Tart
passion fruit coulis, winter berries
(Contains Allergen 6 wheat, 7, 8, 11)

Apricot & Ginger Cheesecake
crushed meringue, mango
gel
(Contains allergen 6 wheat, 7, 11)

To Finish

Coffee or Tea and Mince Pie
(Contains Allergen 6 wheat, 7, 11)

[allergen index](#)

no1	crustaceans
no2	molluscs
no3	fish
no4	peanuts
no5	nuts (specify nut)
no6	cereal containing gluten
no7	milk/milk products
no8	soya
no9	sulphur dioxide
no10	sesame seeds
no11	egg
no12	celery and celeriac
no13	mustard
no14	lupin

