



**F · E · S · T · I · V · E**

LUNCH





# FESTIVE



## LUNCH MENU

SAMPLE

23 NOVEMBER - 31 DECEMBER

THREE COURSES €55

### STARTERS

#### SOUP OF THE DAY

Always Seasonal

#### CHICKEN LIVER PATE

Toast, Onion Jam, Crispy Pancetta & Sage

#### FESTIVE PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Smoked Salmon, Gem Lettuce

#### BURRATA

Roasted Squash, Chestnuts, Aged Balsamic, Winter Leaves V

### MAINS

#### ROAST CHICKEN

Jane Russell's Sausage Meat & Cranberry Stuffing,  
Gravy, Watercress, Roasted Root Vegetables

#### STEAK FRITES

Gilligan's Sirloin, Chips, Sticky Onions, Watercress, Garlic Butter  
(upgrade to Fillet Steak for €10)

#### MARKET FISH

Colcannon, Killary Mussels, Cream, Herbs

#### BUTTERNUT SQUASH RAVIOLI

Sage Butter, Amaretti Crumb V

#### CHARRED TOFU SKEWERS

Kashmiri Spice, Tahini Roasted Aubergine, Harissa Yoghurt Vg

### DESSERTS

#### STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

#### CHOCOLATE MOUSSE

Whipped Cream, Kirsch Cherries

#### IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

V - Vegetarian | Vg - Vegan

Vgo - Vegan option

Subject to availability; non-alcoholic alternatives available. Optional 12.5% service charge is added to tables of 8+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.



**F · E · S · T · I · V · E**

D I N N E R





# F · E · S · T · I · V · E



## DINNER MENU

SAMPLE

23 NOVEMBER - 31 DECEMBER

THREE COURSES €72

### STARTERS

#### SOUP OF THE DAY

Always Seasonal

#### CHICKEN & MUSHROOM VOL-AU-VENT

Mushroom, Creme Fraiche, Herbs V

#### POTTED WEST-CORK CRAB

Spiced Butter, Nutmeg, Toast

#### FESTIVE PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Smoked Salmon, Gem Lettuce

#### BURRATA

Roasted Squash, Chestnuts, Aged Balsamic, Winter Leaves V

### MAINS

#### GILLIGAN'S AGED FILLET STEAK

Red Wine Gravy, Watercress, Chips

#### ROAST CHICKEN

Jane Russell's Sausage Meat & Cranberry Stuffing,  
Gravy, Watercress, Roasted Root Vegetables

#### MARKET FISH

Colcannon, Killary Mussels, Cream, Herbs

#### BUTTERNUT SQUASH RAVIOLI

Sage Butter, Amaretti Crumb V

#### CHARRED TOFU SKEWERS

Kashmiri Spice, Tahini Roasted Aubergine, Harissa Yoghurt Vg

#### SALTERS PORK CHOP

Honey-Glazed, Caramelised Apple, Thyme, Roast Root Vegetables

### DESSERTS

#### STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

#### CHOCOLATE MOUSSE

Whipped Cream, Kirsch Cherries

#### IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

#### GIANT PROFITEROLE

Chocolate Mousse, Vanilla Cream, Salted Caramel Ice Cream

V - Vegetarian | Vg - Vegan

Vgo - Vegan option

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