

# Christ 2024 Mer

### **Starters**

Cream of celeriac soup with truffle oil & baked ciabatta Grilled Goats cheese with a roast fig & honey salad Chicken liver & orange paté, toasted ciabatta and Ballymaloe relish Crispy chicken teriyaki with sesame & chilli dip Salmon fishcake fritters with spicy Marie rose mayo Duck confit with a tomato & lentil salad

#### **Mains**

Vegetarian nut roast with all the Christmas trimmings Roast turkey & ham with all the Christmas trimmings Slow braised beef bourguignon with garlic mash & spinach Chicken & king prawn rang dang with pak choi, ginger & chilli dressing, sesame rice Roast fillet of seabass with mangetout, baby boiled potatoes, Garlic & prawn butter sauce 10oz Irish sirloin with pepper sauce & chunky chips (£5 Supp)

## **Desserts**

Chocolate profiteroles with hot chocolate sauce Christmas pudding with brandy cream sauce Sticky toffee pudding with butterscotch sauce & vanilla ice cream Raspberry crumble tartlet with vanilla ice cream Irish cheese board with celery, grapes & relish



#### Lunch

Tuesday-Thursday & Saturday £32.95

Fridays

November £35 December £38



## Dinner

Tuesday-Thursday

Friday & Saturday

November £35 December £38

Starts Friday 22nd November. Also available Monday 23rd December.

Note: Provisional Christmas bookings must be confirmed within one week of enquiry, with a £10 deposit per person. All final numbers and menu choices must be confirmed two weeks before the date of your booking. Accounts are charged on these final numbers. Deposits are non-refundable.

