

CHRISTMAS DINNER MENU

Available 03-21 December, served from 5-8pm; booking essential, £10 deposit per person
2 courses: £36 3 courses: £42

Starters

Smoky Butternut Squash Soup with Cream Fraiche & Chives, served with Guinness Wheaten Bread
6,7,8,12

Grilled Tender Monkfish Tail Skewers, marinated in Lemon & Herbs, served over a bed of Creamy Avocado & Tahini Hummus, topped with sliced Green Olives & Extra Virgin Olive Oil
3,10

Beetroot & Goats Cheese Terrine, Layered Beetroot Paired with Creamy Tangy Goats Cheese, Mango Purée, Crushed Walnuts
5,7,9

Duck Croquettes, Cherry & Pear Purée, Pickled Baby Carrots
6,7,9,11,12

Mains

Roasted Turkey Crown & Ham, Savoury Stuffing, Chipolatas, Cranberry Purée, House Gravy
6,7,9,11,12

Red Wine & Mint Braised Slaney Valley Lamb Shank, Carrot Purée, Creamy Colcannon, Garlic & Rosemary Jus
7,9,12

Pan-Seared Atlantic Cod, Mixed Seafood Chowder, Carrot & Potato Cubes, Lemongrass Cream Sauce
1,2,3,7,9,12

Beetroot & Spicy Chickpea Wellington, Slow-Roasted Beetroot, Herbed Chickpea & Spinach Filling, Cherry & Cranberry Sauce
6,7,9,11,12

Sirloin Steak (£6 supplement), Carrot & Thyme Purée, Beef Cheek Roll, Onion Ring, Peppercream Sauce
7,9,12

*All served with Creamed & Roast Potatoes, Roasted Carrots & Parsnips,
Smoked Bacon Brussel Sprouts*

Desserts

Classic Christmas Pudding, Brandy Sauce, Rum-Soaked Prunes, Cinnamon Ice Cream
4,5,6,7,9,11

Spicy Pear & Ginger Trifle, Ginger Custard Amaretto Crumb, Mascarpone Cream
6,7,9,11

White Chocolate & Orange Cheesecake, Candied Orange Zest, White Chocolate Ice Cream
5,6,7,11

Cinnamon & Apple Crumble Tart, Salted Caramel Purée, Mulled Wine Syrup, Vanilla Ice Cream
6,7,9,11

1 & 2 - Shellfish; 3 - Fish; 4 - Peanuts; 5 - Nuts; 6 - Cereals containing gluten; 7 - Milk; 8 - Soya; 9 - Sulphur Dioxide; 10 - Sesame Seeds; 11 - Egg; 12 - Celery & Celeriac; 13 - Mustard; 14 - Lupin
Please ask your server for full allergen information