#### EARLY BIRD MENU

Available - Sunday to Thursday 5 PM - 7:30 PM



## TWO COURSE DINNER - €45 THREE COURSE DINNER - €55

### **STARTERS**

#### Pistachio Crumbed Goats Cheese

Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)

**Home Made Soup of the Evening** Served with Guinness Bread (*1,2 wheat,8,12,13*)

#### **Gin Cured Organic Salmon** Artichoke Puree, Pea Shoots, Sesame Tuille *(5,8,12,13,14)*

#### **Terrine of Duck** Apple Puree, Figs, Sourdough Croutons, Kohlrabi, (1, 2 Wheat, 3,11,12,13,14)

## MAINS

#### Roulade of Organic Turkey & Parma Ham

Sage Stuffing, Traditional Champ, Fondant Potato, Roast Winter Vegetables, Cranberry Jus *(1, 2 Wheat, 8,12,13,14)* 

#### Slow Cooked Belly of Irish Pork

Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14)

#### Josper Grilled Angus Aged Irish 100z Sirloin,

Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings Vine roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato (1,2,3,8,11,12,13,14)

#### Pan Seared Line Caught Halibut

Lobster Mousse Ravioli, Fennel, Saffron Beurre Blanc (4,8.11,12,13)

#### Pan Fried Chestnut Gnocchi

Spinach, Cherry Tomatoes, Wild Mushrooms & Pine nuts (1,2 wheat, 3, 11,12,13)

## **SIDES**

# DESSERTS

		Warm Christmas Pudding, Brandy Anglaise
House Fries	€5	(2,3,8,9,12)
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50	Vegan Chocolate Fudge Half Moon &
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50	<b>Caramelised Nuts</b> (2, 9,12)
Mini Caesar House Salad (11,12,13)	€6.50	Festive Cheesecake, Red Berry Coulis,
Oven Baked Creamed Mash Potato (8)	€6.50	Crème Chantilly (2 Wheat, 3,8,9 almonds, 12,13) Selection of Irish Cheese
Smoked Cheese Cauliflower Mornay	€6.50	(2 wheat,8,13) Supplement €5
(2 wheat, 8 11, 12, 13)		Selection of Bouilban Ice Cream & Sorbet