



STARTER

SEASONAL SOUP OF THE DAY

Served with Homemade Guinness & Treacle Bread (1(A,C), 3, 7, 9, 12)

MACROOM BURRATA

West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil (7, 9)

CONFIT SILVER HILL DUCK LEG

Grilled Baby Bem, Pancetta, Pea & Mint, Cider Jus (1A,1B,6,7,9,12)

PAN-SEARED KILKEEL SCALLOPS

Kilkeel Harbour Scallops, Pea Purée, Pancetta Crumb, Lemon & Garlic Butter (2, 4, 7, 12, 14)

MAIN

GLAZED CROWN TURKEY & BAKED LIMERICK HAM

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted Vegetables, Brussels Sprouts, Cranberry & Red Currant Jus (1(A), 7, 9, 12)

HIMALAYAN SALT-RUBBED 10 OZ RIB-EYE STEAK

JJ Young's 28-Day Dry-Aged Steak, Shoestring Onions, Vine Cherry Tomatoes, Chunky Fries, with a Choice of Creamy Peppercorn Sauce or Café De Paris Butter (1(A), 7, 9, 10, 12) − €5 supplement

ROASTED HAUNCH OF GLENMALURE VENISON

Potato Fondant, Roasted Winter Farm Vegetables, Cauliflower Purée, Crispy Kale, Cranberry & Game Jus (7, 9)

PAN-SEARED FILLET OF CLOGHERHEAD MONKFISH

Thai Red Curry, Grilled Pak Choi, Toasted Peanuts, Sweet Basil, Jasmine Rice (4, 5, 6, 9, 12)

TRUFFLE MAFALDINE PASTA

Served with Seasonal Fresh Truffle, Wild Forest Mushrooms, Tossed in Truffle & Mascarpone Cream (1A,1B 6,7,9,10)

DESSERT

TRADITIONAL WARM CHRISTMAS PUDDING

Served with Brandy Crème Anglaise (1(A), 3, 7, 12)

GLUTEN-FREE DARK CHOCOLATE BROWNIE

Served with Honeycomb Ice Cream & Sea-Salted Caramel Sauce (3,7,12)

MINCE PIE CRUMBLE

Brandy Crème Anglaise & Vanilla Ice Cream (1(A), 3, 7, 8(A), 12)



Allergens: Gluten, (1A) Wheat, (1B) Rye, (1C) Barley, (1D) Oats, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk, 8. Nuts, (8A) Almonds, (8B) Hazelnuts, (8C) Walnuts, (8D) Cashew, (8E) Pecan, (8F) Brazil, (8G) Pistachio (8H) Macedonia, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Lupin, 14. Molluscs