



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)

KING PRAWN COCKTAIL

Wild Atlantic Prawns, Classic Marie Rose, Baby Gem, Avocado, Apple (2,3)

POTTED CHICKEN LIVER PARFAIT

Red Current & Port Jelly, Smoked Pancetta Hazelnut Crumb, Pear & Raisin Preserve, Toasted Sourdough (1(A),3,7,8(b),12)

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)

PRIME ROAST STRIPLOIN OF IRISH BEEF

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roasted Root Vegetables, Red Onion Marmalade & Red Currant Jus (1(A),7,9,12)

HERB ROASTED CORN FED CHICKEN SUPREME

Served with Creamed Mashed Potatoes, Seasonal Farm Vegetables, Kale, Stuffing & Roasting Juices (1(A),7,9)

PAN SEARED ATLANTIC SEABREAM

Served with Brown Shrimp Risotto, Samphire, Vadouvan Velouté, Crispy Parmesan (2,4,7,12)

CALMARATA ALLA NORMA

Calmarata Pasta, Fried Eggplant, Sweet Onion, Fresh Basil, Tomato Sauce (1A,6,9,10)

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