



STARTERS

Seasonal Soup of the Day

Served with Homemade Guinness & Treacle Bread

(1A, C, 3, 7, 9, 12)

Daly's Smoked BBQ Salmon Rilette

Served with Crème Fraîche, Aioli & Chives

(1A, 3, 4, 7, 10)

Nduja and Chorizo Arancini

Panko Crusted Arancini, Spicy Nduja, Gubbeen Chorizo,
Parmesan Cheese, Chipotle Mayo

(1A, 3, 7, 12)

Pear and Goats Cheese Salad

Ardsallagh Goats Cheese, Fresh Pear, Rocket, Radicchio, Walnuts, Honey

(7, 8C)

MAINS

Glazed Crown Turkey & Baked Limerick Ham

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted
Vegetables, Brussel Sprouts, Cranberry & Red Currant Jus

(1A, 7, 9, 12)

8oz Black Angus Fillet Steak

JJ Young & Sons Fillet Steak, Shoestring Onions, Vine Cherry Tomatoes,
Chunky Fries & Peppercorn Sauce **€5 Supplement**

(1A, 7, 9, 10, 12)

Skeaghanore Irish Duck Breast

Sweet Potato Puree, Shallots, Baby Carrots, Puree, Black Cherry, Micro Herbs

(7, 12)

Pan Seared Fillet of Halibut

Wild Atlantic Halibut, Crushed Baby Potatoes, Creamed Leeks,
Kilmore Quay Mussels, Mussel Velouté, Herb Oil

(4, 7, 12, 14)

Homemade Potato Gnocchi

Smoked Stracciatella, Roasted Tomato,
Aged Parmesan, Basil Herb Oil

(1A, 3, 7, 6, 9, 10)

DESSERTS

Traditional Warm Christmas Pudding

Served with Brandy Crème Anglaise

(1A, 3, 7, 12)

Warm Sticky Toffee Pudding

Salted Caramel Sauce, Vanilla Ice Cream

(1A, 3, 7)

Mince Pie Crumble

Brandy Crème Anglaise & Vanilla Ice Cream

(1A, 3, 7, 8A, 12)

ALLERGENS

1. Gluten (1A)Wheat (1B)Barley (1C)Oats • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts (8C)Walnuts (8D)Cashew • 9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs





Christmas 2025

DINNER SET MENU

€60.00 PER PERSON
3 COURSE SET MEAL

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