# CHRISTMAS MENU

**2 COURSES**
**SERVED WITH TEA & COFFEE**
**€37.50**

**3 COURSES**
**SERVED WITH TEA & COFFEE**
**€47.50**

## STARTERS

**SPICED BUTTERNUT SQUASH & SWEET POTATO SOUP**
Served with toasted pumpkin seeds & soda bread
*Contains Allergens 6 Wheat, Oats, 7, 9*

**WHIPPED GOATS CHEESE TART**
Served with toasted sourdough, almonds, rocket & hot honey drizzle
*Contains Allergens 5 Almonds, 6 Wheat, 7, 9*

**CHICKEN & WILD MUSHROOM VOL AU VENT**
Served with garlic & herb cream sauce
*Contains Allergens 6 Wheat, 7, 9*

## MAINS

**SLOW ROASTED BEEF**
Served with champ mashed potato, truffle tender stem broccoli & green beans, onion & herb stuffing, Yorkshire pudding and roasting jus gravy
*Contains Allergens 6 Wheat, 7, 9, 11*

**ROASTED TURKEY & GLAZED HAM**
Served with mashed potato, honey roasted root vegetables, brussel sprouts, onion & herb stuffing and cranberry gravy
*Contains Allergens 6 Wheat, 7, 9*

**BAKED SALMON FILLET**
Served with ratatouille, tender stem broccoli, potato gratin & basil pesto
*Contains Allergens 3 Salmon, 5 Cashew, 7, 11*

## DESSERTS

**WARM SPICED PEAR STICKY TOFFEE PUDDING**
Served with butterscotch sauce, vanilla ice cream & toasted pecans
*Contains Allergens 5, Pecans, 6 Wheat, 7, 8, 11*

**CHEF'S ASSIETTE**
Apple & nutmeg mousse, cookies & cream cheesecake, biscoff tartlet, served with Chantilly cream, caramel & toffee sauce
*Contains Allergens 4 Peanuts, 6 Wheat, 7, 8, 11*

**Please ask your server for vegetarian alternatives.**

### ALLERGEN INDEX

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts
5. Nuts
6. Cereal containing gluten
7. Milk
8. Soy
9. Sulphur dioxide
10. Sesame seeds
11. Egg
12. Celery & celeriac
13. Mustard
14. Lupin