

Women's Christmas Menu

(Comp Prosecco on Arrival) €40.00

Thai Spiced Butternut Squash & Sweet Potato Soup with Freshly Baked Breads

St. Tola Ash Goats Cheese in a Polenta & Pine-nut Crumb on a Confit of Sundried Tomato Roast Peppers & Charred Aubergine with Dressed Rocket & Crispy Chorizo & Smoked Garlic Dressing

Homemade Lobster Bisque with Ted Browne's Crab & Prawns & Fresh Pea Shoots

Confit of Local Pork Belly, Black Pudding, Marinated Beetroot, Pear Chutney, Baby Leaves & a Raspberry & Hazelnut Dressing

Panzanella Salad with Feta & Pesto Dressing

Refreshing Sorbet

Pan Fried 8oz Prime Hereford Sirloin Steak, Truffled Potato Duchess, Stuffed Portobello Mushroom & Café du Paris Butter (€5 Supplement)

Herb Crusted Fillets of Sea Bass on a Sauté of Baby Potato, Pancetta & Chicory with White Wine, Herbs & Lemon

Crispy Half Roast Duckling on Mulled Wine Red Cabbage & a Plum & Orange Reduction

Baked Supreme of Salmon Fennel Puree, Poached Asparagus, Maltase Sauce

Pan-fried Breast of Corn fried Chicken Spicy Lentil Dahl, Coriander & Cucumber Raita, Mango Dressing

Seasonal Wild Mushroom Tart, Walnut & Parmesan Pastry, Pecorino Cheese & Herb Salad

Chocolate Tasting Plate

Baked Chocolate Cheesecake, Chocolate Truffle Tart & Ice-Cream

Fresh Raspberry & Gran Marnier Trifle

Vanilla Mascarpone & White Chocolate Shavings

Salted Caramel Cheesecake

Caramelised Peanut Brittle & Frangelico Poached Pear

Homemade Christmas Pudding

Brandy Butter & Cinnamon Anglaise

Spiced Plum & Orange Crumble

With Ginger Ice-Cream & Homemade Custard