



## CHRISTMAS EVENING MENU

**THREE COURSES €40**

(available daily in December)

### STARTERS

#### **Butternut Squash Soup**

homemade breads

#### **Homemade Fishcake**

salsa verde / chilli & lime aioli / mixed leaves / white onion confit

#### **Chicken Liver Pate**

sweet plum purée / crispy toast / apple, port & raisin chutney

#### **Stuffed Goat's Cheese Tartlet**

red onion marmalade / wilted spinach / sun blushed tomato chutney / pomegranate vinaigrette / organic leaves

#### **Duck Croquet**

sweet potato purée / poached plum / red cabbage, pear & apple slaw / red wine & cinnamon reduction

#### **Tiger Prawn Salad**

spiced pineapple & mango / organic leaves / red wine vinaigrette

### MAIN COURSES

#### **Chicken Supreme**

sliced baby potatoes / chorizo sausage / balsamic roasted cherry tomatoes /  
mange tout julienne / roasted spring onion stems / basil pesto

#### **Pan Seared Sea Bass Fillets**

crushed baby potatoes / roasted Mediterranean vegetables / lemon & dill butter

#### **Venison Casserole**

Killarney Park venison & root vegetables casserole / truffle & chive mash potato / sourdough bread

#### **Trio of Fresh Fish**

hake fillet / sauté prawns & fresh mussels / prawn bisque

#### **Slow Braised Local Beef**

scallion mash potatoes / roasted root vegetables with thyme & mushrooms / parsnip crisps / red wine jus

#### **Crepe Special**

roasted Mediterranean vegetables / beetroot / curly kale / spinach / fresh herbs / haloumi cheese / basil pesto

#### **10oz Sirloin Steak**

sauté mushrooms & onions / beer battered onion rings / pepper sauce or garlic butter / mash potato

#### **Baked Fillet of Organic Salmon**

braised red cabbage / sun-dried tomato & basil mash potato / tomato & pine nut pesto

\*10% service charge is added to parties of 12 people or more



## DESSERTS

### **Sticky Toffee Pudding**

butterscotch sauce / vanilla ice cream / chocolate crumble

### **Dark Chocolate & Pecan Nut Brownie**

pecan praline / dark chocolate sauce with a hint of Irish whisky

### **White Chocolate & Honeycomb Cheesecake**

wild berry coulis

### **Apple & Pear Crumble**

creme Anglaise / brown bread ice cream

### **Vanilla Pod Panna Cotta**

flambé winter berries

## TEAS & COFFEES

**Bewleys Tea €2.5**

**Herbal Tea €3.5**

*Peppermint / Camomile / Green / Earl Grey / Berry*

**Americano / Espresso €2.9**

**Cafe Latte / Capuccino €3.5**

**Double Espresso €3.3**

**Liqueur Coffee €7**

*Irish Coffee / Baileys Coffee / French Coffee /  
Calypso Coffee / Italian Coffee*