



CHRISTMAS EVENING MENU

THREE COURSES €40

STARTERS

Butternut Squash & Sweet Potato Soup  

smoked paprika & chorizo oil / homemade breads

Homemade Fishcake

organic garden leaves / wasabi aioli / salsa verde / sweet onion confit

Organic Chicken Liver Pate 

apricot & vanilla coulis / apple, port & raisin chutney / crispy toast

Goat's Cheese Tartlet 

sundried tomatoes & basil chutney / beetroot coulis / 'Gold River Farm' organic leaves / pomegranate vinaigrette

Duck Croquet

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

Poached Prawn Salad 

spiced pineapple & mango / 'Gold River Farm' organic leaves / red wine vinaigrette

MAIN COURSES

Oven Baked Irish Chicken Supreme 

chorizo sausage / red onions / braised red cabbage / sauté potatoes / sun blushed tomato & red pepper sauce

Pan Fried Sea Bass Fillets 

roasted Mediterranean vegetables / garlic & herb sauté potato / sun dried tomato & garlic butter

Venison Casserole 

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

Trio of Fresh Fish 

hake fillet / sauté tiger prawns / fresh Dingle mussels / creamy mash potato / creamy sauce vierge

Slow Braised Local Beef 

roasted root vegetables / mushrooms / spring onion & chive mash potato / sweet potato puree / parsnip crisp / red wine jus

Vegetarian Crepe  

roasted Mediterranean vegetables / spinach & curly kale / beetroot / cherry tomatoes / halloumi cheese / red onion & fig jam

10oz Sirloin Steak **(€5 supplement)* 

creamy mash potato / sauté mushrooms / beer battered onion rings / confit tomato / pepper sauce or garlic butter

Baked Fillet of Organic Salmon 

potato cake / sauté red onions & baby spinach / caper & lime beurre blanc /

 available vegetarian  available gluten free (please inform your server)

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



DESSERTS

Sticky Toffee Pudding

butterscotch sauce / vanilla ice cream / chocolate crumble

Dark Chocolate & Pecan Nut Brownie

white chocolate ice cream / dark chocolate sauce / toasted pecans

Wildberry & Plum Cheesecake

wild berry coulis

Apple & Pear Crumble with Cinnamon

brown bread ice cream / brandy & baileys crème Analgise

Vanilla Pod Panna Cotta

flambé winter fruits / orange & passionfruit syrup

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*