



SAMPLE CHRISTMAS VALUE MENU

THREE COURSES €32

(not available on Friday's and late Saturday's)

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

Fried Tipperary Brie / poached plum with sweet red wine & cinnamon reduction

Organic Beetroot Salad / with balsamic apple glaze & goat's cheese

MAIN COURSES

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

Smoked Fillet of Haddock / chive mash potatoes / buttered savoy cabbage / smoked bacon / lime beurre blanc

Crackling Tipperary Pork Belly / creamy mash / Lisduff black pudding / red onion confit / curly kale / sweet potato purée

Duo of Fresh Fish / fillet of hake / sauté prawns / chive mash potatoes / prawn bisque

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

Azur's Crepe Special / roasted Mediterranean vegetables / beetroot / curly kale / spinach /
fresh herbs / haloumi cheese / basil pesto

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

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