

D I N E M

FESTIVE LUNCH & DINNER MENU

€55 PER PERSON

TO START

SOUP OF THE DAY

Homemade Brown Treacle Bread

Contains Allergens: 2, 6, 10 (wheat), 12

DUCK LIVER PARFAIT

Plum Chutney, Sourdough Croute

Contains Allergens: 2, 4, 6, 10 (wheat), 12

CITRUS CURED SALMON

Horseradish Cream, Capers, Carrot Top Pesto

Contains Allergens: 2, 4, 6, 9

BLUEBELL FALLS GOAT'S CHEESE PARCEL

Mango & Mint Salsa

Contains Allergens: 2, 6, 10 (wheat)

MAINS

ROASTED BUTTERED TURKEY & LIMERICK BAKED HAM

Sage, Chestnut and Cranberry Stuffing, Redcurrant Jus

Contains Allergens: 2, 4, 5 (chestnut), 6, 10 (wheat)

PAN FRIED FILLET OF COD

Creamed Baby Spinach, Mussel Velouté

Contains Allergens: 2, 4, 6, 9

BRAISED BEEF BRISKET

Potato Gratin, Roasted Shallot, Madeira Jus

Contains Allergens: 2, 4, 12

ASPARAGUS & GREEN PEA RISOTTO

Aged Parmesan, Beetroot Crisp

Contains Allergens: 2, 4

DESSERT

WARM PLUM PUDDING

Glenown Vanilla Ice Cream, Brandy Crème Anglaise

Contains Allergens: 2, 5 (almond), 6, 10 (wheat)

PEAR & ALMOND TART

Pear Sorbet

Contains Allergens: 2, 5 (almond), 6, 10 (wheat)

CHOCOLATE DÉLICE

Compressed Brownie, Raspberry Sorbet

Contains Allergens: 2, 6, 10 (wheat)