CHRISTMAS DINNER

Locally Sourced, Seasonally Inspired

2 Courses €42 / 3 Courses €50

10% service charge applies to groups of 10 or more

STARTERS:

SOUP OF THE DAY, sourdough, herb butter (1,9)

PULLED PORK BLAA, (TEMPEH, vegan option) winter slaw, rayu, crispy onion, BBQ mayo (1,6,7,12)

BLACK PUDDING ARANCINI, scamorza, bacon, apple puree, onion chutney (1,9,13)

MEADOWFIELD GOAT CHEESE, beetroot, pecan nuts, croutons, balsamic (1,8,9)

FISH CAKE, spiced cucumber, trout caviar, harissa aioli (4,9)

BBQ CAULIFLOWER WINGS, pickles, salad (7,12)

MAINS

SLOW COOKED BEEF RIB BOURGUIGNON STYLE, pancetta, pearl onions, mushrooms, root vegetables, mash potato, red wine sauce (9,13)

CONFIT DUCK LEG, braised red cabbage, pear, date jus, gratin potato, roast pecan nuts (8,9,13)

CHICKEN FILLET WRAPPED IN PANCETTA, chestnut mushroom & squash risotto, pumpkin seeds, pumpkin truffle oil (9)

FISH OF THE DAY (ask server)

THAI YELLOW CURRY, basmati rice, papadum
SEAFOOD (2,4,5)/**CHICKEN /VEGGIE**

BUTTERNUT SQUASH, TEMPEH & TOFU DUMPLINGS, vegan "bacon" jam, harissa sauce, dukkah (1,6,7,8,12,13)

MEADOWFIELD GOATS CHEESE & BEETROOT RISOTTO, caramelised pumpkin seeds (9)

Sides: chips/ mash potato/ za'atar potato wedges/ patatas bravas with chorizo/ side salad with pickles/ seasonal vegetables **€5each**

DESSERTS:

CHOCOLATE BROWNIE, cherries in Kirsch, pistachio ice-cream (3,8,9,13)

STICKY TOFFEE PUDDING, Muldoon whiskey, whiskey ice-cream, roast pecan nuts, salted caramel (1,3,8,9,13)

PEAR, APPLE & BLUEBERRY CRUMBLE, vanilla ice-cream (vegan option) (8,9)

VANILLA PANNA COTTA, Bailey's créme anglaise, nut crumb (8,9,13)

ICE CREAM SELECTION (vegan option) (3,8,9)

HAZELNUT ESPRESSO MARTINI €12 **APEROL SPRITZ** €10 **LIQUER COFFEE** €9

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.