



Set Menu Christmas 2022

3 Courses €36

Served with canapés

- White onion soup, served with crispy shallots and parmesan croutons
- Bombay pomelo salad, with chilli, medjool dates, spring onions, red chicory, toasted pumpkin seeds, pistachios, mint, coriander and tamarind chutney dressing
- Treacle cured salmon, sliced thinly and served with pickled beetroot, charred spring onion and a ginger and lemongrass puree
- Game terrine of pigeon breast, pheasant, pork mince and prunes. Served with cornichons, smoked bacon jam and a sourdough croûte
- Salt cod and cuttlefish ragù, with smoked paprika and saffron aioli (€1.00 extra)



- Tempura cauliflower served on a chana dal with masala aubergine, jasmine rice, pickled red onion and spiced seeds
- Roasted butternut squash and feta wrapped in kataifi, a Greek style shredded filo pastry. Served with caramelised onion lentils, tender stem broccoli and an apricot ketchup
- Turkey Saltimbocca. Free-range bronze turkey breast with prosciutto and sage leaves, pan-fried in butter and deglazed with a Marsala sauce. Served with steamed cavolo nero
- Duck a l'orange. Orange glazed Creedy Carver duck breast, pressed duck leg faggot pithivier, glazed heritage carrots, and a duck jus (€2.00 extra)
- Flat iron steak, pan fried medium rare in order to be at its best, served with chimichurri sauce, confit vine tomatoes, watercress and chunky chips

Fish of the day

Brussel sprouts, buttered and served with or without pancetta
€3.5

Braised red cabbage
€3.2

Chunky chips
€3.5

New potatoes in herb butter
€3.2



- Coconut sorbet, mango purée and diced fresh mango
- Nutmeg crème brûlée, on raisins soaked in Pedro Ximenez sherry, served with a sesame snap
- Mince pie bread and butter pudding, served with an eggnog spiced crème anglaise
- Chocolate fondant. A warm chocolate sponge filled with melted milk chocolate, served with praline and orange and blackcurrant sorbet
- Seasonal cheeses, served with crackers and fruit chutney (€2.00 extra)

