



The Lep

CHRISTMAS DINNER MENU

Monday to Friday from 5-8.45pm | Saturday & Sunday from 3-8.45pm

Available for groups of 20-60 guests

3 Course Menu, €45 per person (add a glass of prosecco, €7.50)

Complimentary festive table settings with Santa hats & Christmas crackers

A discretionary service charge of 10% applies, 100% of all gratuities go directly to our team

STARTERS

Soup of the Day

1a, 3, 4, 7, 8, 9, 10

sourdough bread

Oak Smoked Salmon

4, 10, 11, 12

caper dressing, cucumber & dill salsa

Bang Bang Chicken

1a, 4, 6, 7, 10, 11, 12

mango, rocket & a sweet chilli jam

MAINS

Stuffed Turkey & Ham

1a, 6, 7, 9, 10, 12

cranberry sauce, red wine jus & chipolata
sausage

Grilled Salmon

4, 6, 7, 9, 12

chablis cream sauce, tenderstem broccoli &
green beans

Slow Cooked Beef Cheek

4, 6, 10, 11, 12

pearl onion & bacon sauce, parsnip crisps

Vegan Nut Roast

1a, 5, 6, 8b, 9, 1, 12

fondant potato, spiced chickpea salad & fine
beans

DESSERTS

Plum Pudding

1a, 6, 7, 8bc, 12

Hennessy crème anglaise

Mint Chocolate Cheesecake

1a, 7, 12

vanilla ice-cream

Berry Sorbet

Guest: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the allergen key outlining the direct allergens used in our dishes. Please ask our staff should you have additional queries.

1. Cereals containing gluten: (a) Wheat (such as Spelt and Khorasan) (b) Rye (c) Barley (d) Oats 2. Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp (e) Prawn 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts (a) Pinenut (b) Hazelnut (c) Pecan 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs