



# Christmas Set Menu - €49.95 per person

Enjoy a three-course feast with a glass of Prosecco, festive table décor, and classic Christmas crackers. A discretionary service charge of 10% applies, 100% of all gratuities go directly to our team.

# STARTERS

Soup of the Day rustic soda bread 1a, 3, 6, 7, 9, 10, 12

#### Prawn Cocktail

Bloody Mary aioli, smoked paprika & crisp chiffonade salad 2, 3, 12

Chicken Liver & Port Pâté
Cumberland jam, fresh rocket & melba toast 1a, 3, 6, 7, 9, 10, 12

# Slow-Cooked Duck Leg Confit

puy lentil jus, golden brioche crouton & peppery rocket 6, 9, 10, 12

# Grilled Goat's Cheese Tart

roasted Mediterranean vegetables & a vibrant pesto dressing 1a, 3, 7, 8, 10, 12

# MAINS

All mains are served with roasted root vegetables & creamy champ potato

### Stuffed Turkey & Ham

herb stuffing, chipolata sausage, cranberry jam & rich pan gravy 1a, 3, 6, 7, 9, 10, 12

### Pan-Roasted Fillet of Salmon

velvety Chablis cream sauce & fresh samphire 3, 4, 7, 9, 10, 12

#### Slow-Cooked Beef Rib

rosemary-roasted carrots & a red wine jus 6, 9, 10, 12

# Barbary Duck Breast

orange & cinnamon glaze & a red currant jus 7, 9, 10, 12

#### Cashew Nut Roast

vegetarian roast with beetroot chutney, seasonal greens & baby potatoes 1a, 3, 6, 7, 8, 9, 10, 12

# **DESSERTS**

# Traditional Christmas Pudding

rich Hennessy brandy sauce 1a, 3, 6, 7, 12

#### Toblerone Cheesecake

Swiss chocolate & vanilla ice cream 1a, 3, 6, 12

## Warm Chocolate Brownie

dark chocolate sauce & vanilla ice cream 1a, 3, 6, 12

Ne cannot guarantee the absence of allergen transfer. Please ask our staff should you have additional queries. The origin of our beef is Ireland



