



CHRISTMAS DINNER

€58 PER PERSON
12.5% SERVICE CHARGE FOR PARTIES OF SIX OR MORE



STARTERS

ROASTED JERUSALAM ARTICHOKE SOUP

Roasted Jerusalem artichoke and salsify soup
with ham, truffle and baby macaroni
LF,CD

OUR CHICKEN WINGS

Sticky soya and crushed roasted sesame seeds
with fresh grated lime zest, garlic crisps,
red sprouts and coriander
CW,CG

TEMPURA OF SALMON WITH SHIITAKE STEW

Native fish wrapped in nori seaweed cooked in rice bran
oil brought together with crunchy vegetables.
High in protein and low in calories.
LF,CD

OUTRAGEOUS ORANGE

Wild rocket, shaved fennel, baby spinach, orange segments,
pickled carrot, cucumber sheets and caramel pecans
bound in a roasted coriander seed and orange dressing and
fresh coriander leaves
LF,V,CN

ASIAN QUAIL GRILLED ON A STICK WITH RADISH, MANGO AND CORIANDER

Spicy soya marinated quails
CW,CG,CN

ON THE STONE

LOIN OF VENISON 8OZ

A cut of 8oz meat from native Irish venison.
With salt and vinegar crust, truffle mayonnaise
CD

SIRLOIN OF BEEF WITH THREE PEPPERCORN RELISH 8OZ

A light peppered sirloin beef
CD

T-BONE FOR TWO SUPPLEMENT 7.50 PER PERSON

Served with crispy anchovie, salsa verde,
Cafe de Paris butter, rocket and hazelnut salad
CD,CN

FILLET OF BEEF WITH MUSHROOMS AND TARRAGON 8OZ

With a mushroom duxelle, béarnaise sauce,
olive oil, chervil and tarragon
CD

PRAWN POT

Prawn in a coconut lime broth with basil, cucumber,
citrus bulgar wheat and a side of our luscious lime salad.
CS,CW

TUNA WITH CORIANDER

Dill, basil, rocket and hazelnuts with orange
and confit ginger herbs
LF,CN

OFF THE STONE

SUPERFOOD SALAD

Smoked haddock poached in soya milk with rocket,
shaved fennel, watercress, wild leaves, broccoli, avocado,
quinoa, cucumber, peas, broad beans and alfalfa sprouts.
Bound in a little olive oil with a squeeze of lemon
LF

THE HAMBURGER

Chargrilled, served with herb mayonnaise, tomato and
red pepper chutney, crispy onions and Irish smoked cheddar
in a brioche bun with polenta chips
CW,CG,CD

BRAISED LAMB SHANK AND BABY SHELLS

Braised lamb shank with pasta bound in lamb sauce,
cep purée, olive tapenade and chervil
CW,CG,CD

BRAISED BEEF SHIN WITH TRUFFLE TAGLIATELLE

With truffle dressing, low fat yoghurt,
creme fraiche and nutmeg
LF,CW,CG,CD

SALADS

BOISTEROUS BEETROOT

Shaved fennel, baby gems, floppy lettuce, avocado, radicchio,
chicory with pink grapefruit, pink radish, dill, beetroot and caramel
pine nut dressed in its own beetroot juice split with olive oil
LF,V,CN

LUSCIOUS LIME

Floppy lettuce, baby gem leaves, watercress, torn iceberg,
cucumber, pickled ginger, shaved mouli, slices of mango,
coriander and watermelon dressed in lime, roasted coconut, dill
seeds and lime
LF,V

MIGHTY MUSTARD

Wild rocket, sliced prosciutto ham, shaved crisp slices of
pear with toasted hazelnuts, Parmesan and wild herbs
dressed in a mustard dressing
LF,CD,CN

SIDES

PARSNIPS WITH ROASTED CUMIN TOPPED WITH ITS OWN MOUSSE

Christmas flavours
CD,V

CREAMY MASHED POTATO

Buttery creamed potatoes
CD,V,SF

TRUFFLE CHIPS

With truffle mayonnaise and Parmesan
CD

PESTO CHIPS

With garlic, tomato and Parmesan
CD,CN

ROASTED FENNEL AND LEMON CONFIT

Poached and roasted fennel.
LF,V

CRUNCHY CAULIFLOWER COLOMBO FLORETS

With coconut and cauliflower puree. Curried florets
deep fried in bran oil and cooked in coconut milk
LF,V

DESSERTS

CHOCOLATE SOUP WITH CHOCOLATE MOUSSE

Refined sugar free and finished
with some roasted grated hazelnut
CD,V,SF,CN

BANANA AND PECAN WARM PUDDING

Served with butter scotch sauce, and
double vanilla ice cream
CG,CD,CN

POACHED PEAR IN ORANGE JUICE

Mixed spices, almond crumble,
Alunga milk chocolate ice cream
CG,CD,CN

FRESH PINEAPPLE

Marinated in lemon and fresh ginger,
coconut milk and lime sorbet

THE KEY TO HEALTHY EATING

- LF** LOW SATURATED FAT
- V** VEGETARIAN
- CG** CONTAINS GLUTEN
- CN** CONTAINS NUTS
- CW** CONTAINS WHEAT
- SF** SUGAR FREE
- CD** CONTAINS DAIRY
- CS** CONTAINS SHELLFISH
- CE** CONTAINS EGG