



CHRISTMAS LUNCH

€35 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

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

ON THE STONE

SIRLOIN OF BEEF WITH THREE PEPPERCORN RELISH 8OZ

A light peppered sirloin beef
CD

RUMP OF BEEF WITH BASIL AND PINE NUTS 8OZ

This wonderful under used piece of meat, cooks great on the stone with our own Rustic chunky pesto
CD,CN

HALIBUT WITH WALNUT RELISH

This wonderful, versatile fish was blessed with a layer of fat that renders perfectly on the stone
LF,CN

TUNA WITH CORIANDER

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

OFF THE STONE

TUNA BOWL

With avacado, mustard cress, cucumber, spring onion, mooli fine shallot rings, shaved bonito, iceberg lettuce & sesame seeds
LF

THE HAMBURGER

Very special mince ground from a recipe of different cuts, grilled, served with herb mayonnaise and my own tomato and relish, crispy onions and Irish smoked cheddar in a brioche bun. Served 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

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

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

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

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