



3 COURSE SET LUNCH

STARTERS

- ROASTED VINE TOMATO & RICOTTA MOUSSE CROSTINI
- HOMEMADE SOUP OF THE DAY WITH ARTISAN BREAD
- SALT & PEPPER CALAMARI, CHIPOTLE MAYO
- WARM ARTISAN BREADS, SELECTION OF HUMMUS, PESTO & TAPENADE

MAINS

- TURKEY CROWN & BAKED HAM WITH CHESTNUT STUFFING, ROAST GARLIC MASH, BABY ROOT VEGETABLES & JUS
- WALNUT & GORGONZOLA RAVIOLI, PARMESAN CREAM SAUCE
- ROASTED HAKE WITH RED PEPPER RISOTTO, TOASTED PUMPKIN SEEDS & PARMESAN FOAM
- SLOW-BRAISED LAMB SHANK, BABY ROOT VEGETABLES, ROAST GARLIC MASH, & LAMB JUS

DESSERTS

- CHRISTMAS PUDDING, BRANDY CREAM, RASPBERRY TUILLE
- ETON MESS WITH BURNT CINNAMON CARAMELISED PEACH
- CRÈME BRÛLÉE POT, WINTER BERRIES

3 COURSES SET LUNCH €25 PER PERSON

CANAPÉ MENU

PLATTER MENU *€20 PER PERSON*

- BREADED BRIE, CRANBERRY COMPOTE
- STICKY MEATBALLS TOASTED SESAME SEEDS
- TURKEY & HAM SLIDERS, MELTED CEMEMBERT, RED ONION CHUTNEY
- SELECTION OF MINI QUICHE & MINI BOUCHE
- SWEET POTATO FRIES, GARLIC AIOLI & CHIPOTLE DIPS

LATE SERVICE *ADDITIONAL €10 PER PERSON*

- BEER BATTERED FISH & CHIPS, MINT PEA, TARTAR SAUCE
- BEEF SLIDER HEGARTY CHEDDAR, COUNTRY RELISH, LETTUCE, TOMATO, GHERKIN & RUSTIC FRIES
- THAI YELLOW CHICKEN CURRY WITH BASMATI RICE

DESSERT SELECTION *ADDITIONAL €5 PER PERSON*

- PETTIT FOURS & MINI MINCE PIES