

StartersSmoked Salmon and Breaded King Prawns

Accompanied by a sauce based on yoghurt, lemon and dill and toaste sourdough bread

Chicken Liver Pate'

Served with toasted sourdough bread

Pumpkin and Toasted Sead Creamy Soup

creamy soup accompanied by sourdough toaste bread and pumpkins seeds toasted

Main Course

Roast Turkey

Slow Roasted Lamb Shoulder 28 Day Dry Aged Sirloin Beef

Accompanied by roasted brussel sprouts, broccoli and carrots, served with roasted potatoes, pigs and blanket, stuffing and creamy mash all topped with homemade slow cooked gravy

Vegetarian Nut Roast

Accompanied by roasted brussel sprouts, broccoli and carrots, served with roasted potatoes, stuffing and creamy mash all topped with vegetarian gravy

Dessert

Christmas Pudding

Creamy cocoa topped with whipped cream and marshmallows

€65

Allergens: Please ask staff for allergen information.









Starters Chicken Goujons

Fish Fingers

Croquettas

All accompanied by skin on fries & beans

Main Course

Chicken Breast

28 Day Dry Aged Sirloin Beef

Accompanied by mashed potatoes, broccoli, carrot, roast potato, gravy homemade

Dessert

Pancake with Nutella

€32,50

Allergens: Please ask staff for allergen information.

