



Starters

Black Pudding & Bacon Salad 1,6,8

Chunky black pudding tossed in garden green salad with diced bacon, house dressing and peach puree

Smoked Salmon Tartare 2,4,6

Garnished with Dublin Bay prawns presented with baby leaf salad and refreshing lemon dressing

Fresh Vegetable Soup of the Day (VG) 1

Served with homemade brown bread

Main Courses

Roast Turkey Crown and Honey Baked Gammon 1,3

With a cranberry and herb stuffing served with seasonal vegetables and mashed potatoes

Pan-fried Fish of the day 4

With rosemary roast potatoes, seasonal vegetables and beurre blanc sauce

Mild green pasture-reared Chicken Curry 2,3,4,7

Cooked with coconut milk zesty limes and fresh coriander served with freshly steamed jasmine rice

Turmeric Chickpeas with Potato and Spinach (VG)

Rich and flavoursome vegan stew packed with spices and vegetables served with rice and a squeeze of fresh lime

Desserts

Christmas Pudding 1,3,5

Served with freshly whipped cream or custard

Traditional Bailey's Cheesecake 1,3

Our own Irish liqueur cheese cake with a hint of Bailey's Irish cream

Traditional Apple Tart 1,3

served with a choice of Ice Cream or Freshly whipped Cream

Allergy Advice: 1. Wheat 2. Crustaceans 3. Milk 4. Fish 5. Eggs 6. Mustard 7. Sesame 8. Barley