

€25

PER PERSON



12:00 - 16:00  
ENTIRE TABLE  
PREBOOK

## Christmas Lunch



### Starters

(V) Sweet Potato & Butternut Squash Soup

Parsley | Fresh Cream

(V) St Tola's Goats Cheese & Fresh Figs

served with Rocket | Lemon & Honey Oil | Toasted Walnuts

(V) Wild Wicklow Mushroom Vol au Vent

Truffle Oil

Baily & Kish Organic Irish Smoked Salmon Salad

Celeriac | Fennel | Walnut Oil

(VG) Clementine & Winter Leaf Salad

Chicory | Fennel | Watercress | Orange and Lemon Oil

*All Starters served with Freshly Baked Bread Rolls*



### Main Courses

Traditional Roast Stuffed Turkey & Ham

Cranberry & Sage Stuffing | Red Wine Gravy | Chef's Potatoes & Vegetables

(VG) Superfood Salad

Rocket | Spinach | Basil | Broccoli | Cucumber | Beetroot | Vine Cherry Tomatoes | Garden Peas | Blueberries | Crispy Quinoa | Toasted Sesame & Sunflower Seeds | Citrus Oil

(V) Grilled Portobello Mushroom

Wild Mushroom & White Wine Sauce | Truffle Oil | Chef's Potatoes and Vegetables

Dublin Bay Fish Pie

Fresh Salmon | Fresh Cod | Smoked Coley | Potato | Onion | Cream |  
Homemade Chips | Chef's Vegetables

Warm Chicken & Bacon Cobb Salad

Boiled Egg | Avocado | Mixed Leaves |  
Roasted Baby Vine Tomatoes | Honey & Mustard Dressing



### Dessert

Festive Christmas Dessert Plate

| Baileys & Cranberry Cheesecake | Apple & Cinnamon Crumble |  
Traditional Christmas Pudding

*Accompanied with Freshly Brewed Tea & Coffee*

