



Festive Dinner

Sparkling Ruby

Chambord | Prosecco | Fresh Raspberries

Starters

Soup of the day

Parsley | Homemade Brown Bread |
MWhE

Organic Irish Smoked Salmon

Homemade Brown Bread | Celariac |
Fennel | Walnut Oil | Wh FE N

St Tola's Goats Cheese & Beetroot Salad

Toasted Walnuts | Mixed Leaves
French Dressing | N M Mu

€49 pp

Main Courses

Traditional Roast Stuffed Turkey & Ham

Red Wine Gravy | Chefs Potatoes | Root Vegetables
Cranberry & Sage Stuffing | Su M Wh

Wild Mushroom Vol-au-Vent

Wild Mushroom & White Wine Sauce | Truffle Oil
Chef's Potatoes & Root Vegetables | M Su Ce

Beef & Guinness Stew

Creamy Mash, Root Vegetables & Topped
with Parsnip Crisps | M Su Wh Ce

Oven Roasted Salmon

Baby Potatoes w Rosemary & Butter |
Root Vegetables | Tartare Cream Sauce |
M Su

Desserts

Festive Dessert Plate

Chocolate Fudge Brownie | Homemade Apple Crumble
Traditional Christmas Pudding & Custard | M N Wh Su

Accompanied by Freshly Brewed Tea/Coffee & Homemade Mince Pies

Allergens: Wh Wheat, Ba Barley, Oa Oats, Ry Rye | Ce Celery | Cr Crustaceans | E Eggs
| F Fish | L Lupin | M Milk | Mo Molluscs (Shellfish) | Mu Mustard | N Nuts | P Peanuts
| SeSe Sesame Seeds | So Soybeans | Su Sulphites | SD Sulphur Dioxide |