



Festive Lunch

Starters

(V) SOUP OF THE DAY

Parsley | Homemade Brown Bread |
M Wh E Ce

CRISPY HOT & SPICY BUFFALO WINGS

with Blue Cheese Dressing | Ce Wh

(V) ST TOLAS GOATS CHEESE & BEETROOT SALAD

Toasted Walnuts | Mixed Leaves
French Dressing N M Mu

Mains

TRADITIONAL ROAST STUFFED TURKEY & HAM

Red Wine Gravy | Chefs Potatoes & Vegetables
Chestnut & Cranberry Stuffing | N Su M Wh

(V) WILD MUSHROOM VOL-AU-VENT

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

TRADITIONAL IRISH BEEF IN GUINNESS

Parsnip Crisps | Sweetened Carrots
Chef's Vegetables & Creamy Mash | M Su

OVEN ROASTED SALMON

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

Desserts

FESTIVE DESSERT PLATE

Homemade Apple Pie | Chocolate Fudge Brownie
| Christmas Pudding | Custard | M N Wh Su

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 |

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