



Thanksgiving



Starters

SEAFOOD CHOWDER

Fresh Howth Catch & Homemade Irish Brown Bread | Wh M F

CRISPY HOT & SPICY BUFFALO WINGS

with Blue Cheese Dressing | Ce Wh

(V) ST TOLAS GOATS CHEESE & BEETROOT SALAD

Toasted Walnuts | Rocket
Lemon & Honey Oil | N M

BAILEY & KISH ORGANIC IRISH SMOKED SALMON SALAD

Celeriac | Fennel | Walnut Oil | F N Ce

Main Courses

TURKEY & HAM

Cornbread | Seasonal Chef's Vegetables | Wh M

TRADITIONAL IRISH BEEF IN GUINNESS

Parsnip Crisps | Sweetened Carrots | Roasted Root Vegetables
& Chef's Potatoes | M Su Wh Ce

WILD MUSHROOM VOL-AU-VENT (V)

Wild Mushroom & White Wine Sauce | M Su Wh

PRIME IRISH RIBEYE STEAK

€7 Supplement

Brandy Pepper Sauce | Home Fries
Sautéed Mushrooms & Onions | M Su

OVEN ROASTED SALMON

Preserved Lemon & Tartare Cream Chefs
Potatoes & Vegetables | F M Mu

Desserts

CHOCOLATE FUDGE BROWNIE

Salted Caramel Ice-cream | Chocolate Sauce
M Wh N

WASHINGTON STATE PUMPKIN PIE

Maple & Pecan Cream | M N Wh

APPLE & CINNAMON CRUMBLE

Caramel Sauce & Vanilla Ice-Cream | Wh M

*Accompanied by Freshly Brewed Tea/Coffee
Live Irish Music from 8pm Downstairs in the Castle Vaults Bar*

Allergens: Cereals: 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