

Christmas Menu

Starters

Gin Cured Salmon Gravlax (5,7,14)

Warm Cajun Chicken Caesar Salad

Baby Gem Leaves Tossed chefs Caesar Dressing, Basil Croute & Shaved Parmesan (7,9)

Wicklow Brie in Panko Bread Crumb Lightly Fried

With Cranberry & local Honey Compote (2,3,4,5,7,9,14)

Cream of Wicklow Vegetable Soup (1,7,14)

Organic Chicken Pate

Toasted brioche & Redcurrant & Compote (2,4,7)

Main Course

Slow Cooked Feather blade of Wicklow Beef

Served with a roast Garlic & Rosemary Jus (2,7,9,14)

Roasted Bronze Turkey Breast & Honey Glazed Ham

Served with Sage & Shallot Stuffing & Red Wine Gravy (2,7,9,14)

Fillet of Irish Salmon

Served with a lemon Butter Cream (2,5,14)

Wild Mushroom Pasta

With Parmesan, Baby Spinach, roast garlic and white wine cream
(2,4,7,10,11,14)

Desserts

Warm Christmas pudding

Baileys Cream Custard (2, 4, 7, 10)

Strawberry & Forrest Berry Eton Mess (2, 4, 7)

Warm Apple & Crumble with Chantilly Cream (2, 4, 7)

Tea/Coffee & Minced Pies

3 Course — €37.50

2 Course — €32.50

FOOD ALLERGENS:

1 Celery, 2 Cereals, 3 Crustaceans, 4 Eggs, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard,
10 Nuts, 11 Peanuts, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxide

All our Beef is 100% of Irish origin