

ARKLE

BAR & RESTAURANT

SEASONAL TABLE D'HÔTE MENU

4-Courses for €40

STARTERS

Chicken Karaage

with miso mayonnaise and burnt lemon (2, 7)

Pan Fried Tiger Prawns in Garlic & Flat Parsley Butter (2, 3, 5, 7)

lemon and charred breads

Cream of Celeriac Soup (1, 2, 7, 12) (V)

served with Guinness bread

MAINS

Mushroom Pappardelle (2, 4, 7, 13) (V)

with truffle, crème fraîche, tarragon, parmesan cheese and rosemary toasted croissant

Pan Roasted Chicken Breast (1, 7)

with baby potatoes, celeriac purée, glazed baby carrots and morel mushroom sauce

Grilled Cod (5, 7)

with smoked applewood cheese, spring onion mash, baby leeks, braised lettuce and chervil sauce

DESSERTS

Christmas Selection (2, 4, 7, 10, 12)

spiced mince tartlet chocolate, Christmas pudding cheesecake and raspberry macaron

TEA & COFFEE

Trio of Truffles (7, 10)

chocolate almond, passion fruit & white chocolate, pistachio & white chocolate

Allergens: 1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya, 14 - Sulphur Dioxide (sulphites) (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free **Options Available on Request**