Christmas Dinner Menu

£57

Homemade Bread

Herb Butter

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To Start

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Chestnut & Celeriac Soup

Truffle Oil

Chicken Ballotine

Pearl Barley & Smoked Bacon

Pheasant Ravioli

Buttered Leeks & Wild Mushroom

Whipped Goats Cheese

Organic Salt Baked Beetroot & Toasted Hazelnut

Seared Sea Scallop(£3sup)

Doherty's Black Pudding & Glazed Apple

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For Main

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Confit Leg of Duck

Smoked Breast, Sweet Potato Purée & Savoy Cabbage

Free Range Turkey & Sugar Pitt Ham Loin

Mulled Cranberries, Golden Raisin & Herb Stuffing

12 Hour Slow Cooked Daubé of Beef

Parsnip Crisps & Bordelaise Jus

Smoked Salmon & Langoustine Risotto

Marscapone & Trout Caviar

Caramelised Onion & Squash Pithivier

Creamed Spinach & Black Garlic

Fillet of Beef (£7sup)

Pomme Anna & Red Wine Jus

All Mains served with our Buttered Mash Potatoes & Seasonal Market Vegetables

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Please ask your server for details.

To Finish

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'Panna Custard'

Mulled Raspberries, Sherry, Chantilly Cream & Toasted Almonds

Christmas Pudding Parfait

Caramel Brandy Apple & Biscuit Crumb

Chocolate Mousse

Clementine Gel & Vanilla Ice Cream

Irish Cheese Selection (£2.sup)

Sourdough Crackers, Fig & Date Jam

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May We Suggest...

Forrest Botrytised Riesling 2018…£7.50

Quady Winery Elysium Black Muscat…£8.00

Quinta De La Rosa LBV Port…£7.00

Quinta De La Rosa 10yr Tawny Port…£8.00

Espresso Martini…£12.00

Liqueur Coffee…£8.50

Irish Espresso Martini…£13.00

Montifaud VSOP…£10.50

Montifaut XO…£14.50