



## Christmas set dinner menu A

### Starters

pan seared Irish king scallops (c)  
*black pudding, parsnip, organic Burren bacon jam*

homemade Irish salmon gravlax (gf)  
*gin & juniper cured, horseradish, potato*

tartine of pickled wild mushrooms (v)(c)  
*celeriac remoulade, fennel cress*

fresh soup or broth of the day (c)  
*housemade Guinness brown bread*

### Mains

pan seared halibut (gf)  
*king oyster mushroom, roast potato, fennel jam*

roast organic Burren pork loin (gf)  
*pickled red cabbage, sage & parsnip mash*

wild Wicklow venison haunch (gf)  
*roast cauliflower, potato fondant, mulled wine jus*

kale, kohlrabi & butternut squash tagine (gf)  
*modjool dates, walnut, Christmas spices*

### Desserts

warm 70% chocolate & chestnut pudding  
*red wine poached pear, date ice cream*

passion fruit cheesecake (gf)  
*red currant compote, banana sorbet*

selection of Natural ice creams & sorbet (gf)  
*chocolate sauce*

Ardrahan cheese board  
*apple & apricot chutney, homemade crackers*

tea or coffee

**44.00**



(gf) Gluten Free (c) Adaptable for Coeliacs (v) Vegetarian.  
A full list of allergens is available on request

Since 1999 we have sourced our organic beef & pork from our family's farm in the Burren Co. Clare. Our 'Craggy Island' (of Father Ted fame) lamb come from our neighbours, Cheril & Patrick McCormac. Our non-organic beef comes from fifth generation farmer Danny Coogan in Trim, Co.Meath and both beef herds are Angus Cross. We hand select and then dry-age our beef for 28 days. We have always used fresh Irish chicken and sustainable Irish fish and our seasonal Irish fruit and veg is grown 'less than an hour up the road' in north Co. Dublin. Our pastry chefs make and bake everything in house. They do this each and every day so you get the very freshest of desserts. ely serves all Irish meat.

On parties of six or more a 12.5% gratuity will be applied, which goes directly to all our staff.