

GROUP MENU A

STARTERS

DUCK LIVER PARFAIT

plum chutney, sourdough bread.

CRISPY FISH CAKE

saffron hollandaise, crunchy capers.

PICKELED PEAR & CASHUEL BLUE SALAD

toasted hazel nuts, chicory & pomegranate.

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, toasted sourdough.

CAULIFLOWER & CHESTNUT SOUP

homemade brown breads.

CRISPY SQUID CAESAR SALAD

with a 63 degree poached hens egg.

MAINS

HERITAGE CARROT & BEETROOT

glazed squash, plum relish, hazelnut crumb.

10oz DRY -AGED SIRLOIN

10oz DRY -AGED RIB EYE

(served with spring onion mash and peppercorn sauce).

ROAST SUPREME OF FREE-RANGE CHICKEN

creamed chanterelles, sprout pettels, boulonger potato, cranberry compot.

MARKET FISH OF THE DAY



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL-DONE
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

DESSERTS

STICKY TOFFEE PUDDING

rum & raisin ice cream.

RASPBERRY MOUSSE

with biscotti.

CHRISTMAS PUDDING

warm brandy custard.

CHOCOLATE FUDGE CAKE

raspberry ripple ice cream.

Service charge of 12.5% is applied to tables of 5 or more



GROUP MENU B

STARTERS

DUCK LIVER PARFAIT

plum chutney, sourdough bread.

PICKELED PEAR & CASHUEL BLUE SALAD

toasted hazel nuts, chicory & pomegranate.

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, toasted sourdough.

KILKEEL CRAB MAYONNAISE

roast hazelnuts, cucumber pickle, compressed apple, sourdough crostini.

CAULIFLOWER & CHESTNUT SOUP

homemade brown breads.

CRISPY SQUID CAESAR SALAD

with a 63 degree poached hens egg.

MAINS

8oz DRY-AGED FILLET

10oz DRY-AGED SIRLOIN

12oz DRY-AGED RIB EYE

(served with spring onion mash and peppercorn sauce)

MARKET FISH OF THE DAY

CONFIT LEG OF DUCK,

chive mash potato, baby root vegetables, cherry jus.

ROAST SUPREME OF FREE-RANGE CHICKEN

creamed chanterelles, sprout pettels, boulonger potato, cranberry compot

HERITAGE CARROT & BEETROOT

glazed squach, plum relish, hazelnut crumb



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE Very red cool centre	MEDIUM-RARE Red warm centre	MEDIUM Warm pink centre	MEDIUM-WELL Slight pink centre	WELL-DONE Cooked through
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DESSERTS

CHRISTMAS PUDDING

warm brandy custard.

RASPBERRY MOUSSE

with biscotti

STICKY TOFFEE PUDDING

rum & raisin ice cream.

CHOCOLATE FUDGE CAKE

raspberry ripple ice cream.

IRISH CHEESE BOARD

with plum relish and wheat crackers.

Service charge of 12.5% is applied to tables of 5 or more

