

# To Start...

#### **VOL AU VENT**

CHICKEN, MUSHROOM, LEEK, TARRAGON, CREAM, PUFF PASTRY CASE (G,SS,MK,MD)

#### **BAKED BEETROOT SALAD (V)**

GOATS CHEESE CURD, CANDIED PECANS, BABY ROCKET LEAF (SS,MK,MD,©)

#### SOUP OF THE DAY (V)

HOMEMADE BROWN BREAD, IRISH BUTTER (G,MK,©)

# Mains...

### **ROAST TURKEY CROWN AND KILKENNY HAM**

SAGE STUFFING, CRANBERRY JUS (G,MK,SP,©)

#### **CAULIFLOWER STEAK (VE)**

CASHEW AND CILANTRO CRUMBLE, WARM ROOT VEGETABLE AND PICKLE SALAD (N,G,©)

#### **BAKED FILLET OF HAKE**

HERB AND CHEESE CRUST, WHITE WINE CREAM SAUCE (F,MK,G,SP,©)

## SLOW ROAST FEATHER BLADE OF BEEF

RED ONION MARMALADE, POTATO FONDANT, NATURAL JUS (SP,MK,CY,©)

ALL MAIN COURSES SERVED WITH MARKET VEGETABLES AND POTATO

# Dessert...

# MANGO CHEESECAKE

FRUIT COULIS (G,MK,E,SP)

#### STICKY TOFFEE PUDDING

VANILLA ICE CREAM, CARAMEL SAUCE (G,E,MK,N)

#### **WARM APPLE CRUMBLE**

VANILLA ICE CREAM, CREME ANGLAISE (E)(G)(MK)

## ALLERGEN INDEX

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk, CY = Celery MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts © = Coeliac

Our Beef is certified Irish origin

€45

PER PERSON incl Tea/Coffee