



# Christmas Dinner Menu

## To Start...

### **BUTTERNUT SQUASH SOUP**

ROAST BUTTERNUT SQUASH, HERB SCENTED CIABATTA CROUTON (G,CY,©)

### **HAM HOCK TERRINE**

ROOT VEGETABLE, APPLE & RAISIN CHUTNEY, MARINATED CARROT (CY,SP,©)

### **GOATSBRIDGE TROUT TRIO**

WHISKEY CURED, COLD SMOKED AND RILLETTES, PICKLED CUCUMBER, EMULSION (F,MK,SP,©)

### **DUCK LIVER PATE**

CUMBERLAND SAUCE, MELBA TOAST, DRESSED LEAVES (MK,G,SP,©)

### **PAN FRIED GNOCCHI (V)**

ARTICHOKE HEARTS, TOMATO, BASIL, BUFFALO MOZZARELLA (MK,SP,CY)

## Mains...

### **FILLET OF HAKE**

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

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

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

### **LAMB RUMP**

LAMB BON BON, ROSEMARY SAUCE (G,E,MK,CY,SP)

### **ROAST TURKEY AND HAM**

SAGE AND ONION STUFFING, CARAMELIZED BRUSSEL SPROUTS, CARROT PUREE, CRANBERRY JUS (G,SP,CY,MK,©)

### **SLOW ROAST FEATHER BLADE OF BEEF**

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

## Dessert...

### **RIVERCOURT CHRISTMAS ASSIETTE**

CHRISTMAS PUDDING, APPLE CRUMBLE, VANILLA ICE CREAM, MANGO CHEESECAKE (G,SP,MK,N)

### **MINCE PIE'S, TEA & COFFEE**

### **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

2 COURSE

€38

3 COURSE

€45

Incl Tea/Coffee