



# Christmas Lunch 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,©)

## 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,©)

### 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

€28

3 COURSE

€36

Incl Tea/Coffee