



**2 COURSE CHRISTMAS LUNCH 23PP**  
**3 COURSE CHRISTMAS LUNCH 28PP**

## STARTERS

### CREAM OF VEGETABLE SOUP

SERVED WITH HOMEMADE BROWN BREAD AND IRISH CREAMERY BUTTER (GFA+V) 1,7

### 4 WOODSTOWN BAY OYSTERS

SERVED ON A BED OF CRUSHED ICE WITH A SQUEEZE OF LEMON  
AND TABASCO SAUCE (GF) 1,14

### BEETROOT & ARDSALLAGH GOAT'S CHEESE

ORGANIC BEETROOT AND SOFT IRISH GOAT'S CHEESE, CANDIED PECAN,  
TRUFFLE HONEY, PISTACHIO CRUMB (GFA/V) 1,7,8

### DUNCANNON SMOKEHOUSE SALMON

BABY LEAVES, CUCUMBER, BABY CAPERS AND LEMON (GFA) 1,4

### CRISPY CHICKEN WINGS

"FRANKS" HOT SAUCE OR BBQ SPICED CHICKEN WINGS, CASHEL BLUE CHEESE DIP,  
CELERY LEAF (GF) 1,7,9,10

## MAINS

### SLOW ROAST SHORT RIB OF MARK WILLIAMS IRISH BEEF

CREAMED POTATOES, TENDERSTEM BROCCOLI, RED WINE REDUCTION, CRISPY ONIONS (GF)

### POT ROAST SUPREME OF IRISH CHICKEN

SERVED WITH CREAMED LEEKS, CREAMY MASH, MADEIRA JUS (GF)

### DUNMORE EAST CATCH OF THE DAY

SERVED WITH SAFFRON & BUTTER SAUCE, MEDLEY OF VEGETABLES, CREAMY MASH POTATO  
(GFA) 1,4,7,14

### FRESH DUNMORE EAST MUSSELS & CHIPS

FRESH MUSSELS IN WHITE WINE AND GARLIC CREAM, PARSLEY AND LEMON, HAND CUT CHIPS  
(GFA)1,7,14

### TURKEY & HAM

SERVED WITH THYME & ONION STUFFING, CREAMY MASH POTATO AND  
ROASTED VEGETABLES

### FRESH MACARONI

SAUTED WILD FOREST MUSHROOM, SHAVED PARMESAN, BABY LEAF SPINACH AND  
TOASTED PINE NUTS (V) 1,7,8

## DESSERT

MEDLEY OF MINI HOUSE DESSERTS