

Christmas Menu Dinner

3 Course €45.00 – 2 Course €40.00

Starters

1 – Crab Meat Stuffed Avocado Contains (G, E, F, C, ML)

Stuffed Avocado with salad of Crab meat, Mayo, Tomatoes, jalapeno, red onions and coriander

2 – Meat Balls Nduia' Contains (G, E)

Beef and pork meatballs cooked in a chunky ragu of tomato, onion Spicy Nduia ,and basil.

3 – Brie & Prosciutto Contains (D, E, G)

Crispy toast, luscious Brie and silky prosciutto with sweet tangy red current sauce.

4 – Smoked salmon Carpaccio Contains (F, G)

Served with capers, home dressing fresh herbs and toasted sour dough bread

5 – Duck Salad Contains (SD)

Mix salad, red onion, cherry tomatoes, scallions and the orange ginger dressing.

6 – House Pate Contains (G, D)

Chicken liver pate, crispy toast and peppered berry compote

Main

1 – Haddock & chorizo risotto Contains (F, G, E, SD, D)

Haddock drizzled with garlicky butter on a bed of spicy chorizo and saffron herbs risotto.

2 – Pasta alla Sorrentina Contains (D, G, CY)

Cherry tomatoes, fresh Basil, Scarmoza cheese and Pappardelle

4 – Duck Ragu Contains (CY,SD, G,D)

An aromatic duck ragu with finely chopped onions, celery, garlic and tomato sauce perfumed with orange rosemary, red wine, and cinnamon served with Pappardelle.

5 – 10 Oz Ribeye Steak €10.00 extra Contains (D, G, MD)

Served with, pepper sauce, onion strings, Green beans, and stealth onions.

6 – Crab & lobster Ravioli Contains (G, D, SD, F, C, ML)

with spinach, tossed in a creamy white wine saffron sauce.

7 – Chicken Lemon Piccata Contains (D)

Pan fried Chicken breast coated in seasoned flour served with lemon butter capers sauce served with broccoli and scallions mash.

Desserts

Ice Cream Hot Chocolate, Berry Crumble Tart, Tiramisu

Allergen: (G- gluten) (CY- celery) (MD- mustard) (E- eggs) (N- nuts) (F- fish) (D-dairy) (L – lupin) (C-crustaceans) (SD – sulphur Dioxide) (ML – Molluscs) (SS – sesame seeds) (SY- soya bean)