

CHRISTMAS SET MENU (SAMPLE)

AVAILABLE TUESDAY 1ST DEC UNTIL THURSDAY 24TH DECEMBER

velouté of curried cauliflower with spiced dukkah and crème fraîche (v)

venison cottage pie with warm potato espuma and puffed wild rice

mackerel rilette with pickled cucumber, horseradish mayonnaise and sourdough wafers

•

traditional roast black feathered turkey with sage and chestnut stuffing, pigs in blankets, roast potatoes
parsnips, cranberry sauce and turkey jus

baked hake with potato crumb and a cassoulet of Judion beans, chorizo and tomato

apple braised celeriac fondant with hazelnut dressing, wilted tardivo and hazelnut emulsion (v)

•

warm Christmas pudding with brandy sauce and malt ice cream

Armagnac parfait with Armagnac mulled prunes and almond tuile

selection of three continental cheeses with crispbreads and chutney

-

three courses £54.95

selection of homemade breads and Irish butter included

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available on request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. "An optional 7.5% service charge will be applied to your bill. 100% of the service charge is distributed fairly and transparently among all staff". All prices include VAT.