



S A M P L E

Christmas Day Menu 2018

amuse bouche

tian of crab, sea greens, saffron aioli

to start

celeriac & winter truffle veloute, bacon crumb, parsley oil

bailey & kish salmon, crab, heirloom tomato, micro herbs, citrus sheep's milk yogurt

game & juniper terrine, celeriac remoulade, frisse, rum infused apple & raisins

five mile town goat's cheese, ruby beetroot, dehydrated beetroot marshmallow, radicchio,
toasted hazelnut oil

seasonal sorbet

main event

festive turkey, cured ham, chestnut stuffing, confit potatoes, sprouts, turkey gravy

kilkenny rose veal fillet, celeriac puree, celeriac fondants, kale, bourguignon jus

cornfed chicken, winter squash, roasted heritage carrots, black garlic pomme puree, game
jus

buttered Halibut, ragout of wild mushroom, purple potato, spinach puree, fried capers

roasted nut & seed wellington, potato pave, spiced red cabbage

to finish

apple strudel, apple & raisin puree, rum & raisin ice cream

trifle, black forest cherries, kirsch jelly, cinnamon sponge, custard, vanilla chantilly

christmas pudding, brandy butter, anglaise, christmas pudding ice cream

irish Artisan Cheese, whiskey & raisin jam, pecans, biscuits

selection of tea or coffee served with miniature mince pies (petit fours)

€145.00 Per Person