

3 Course Christmas Lunch - €25

Starters

Bruschetta, concass tomatoes marinated in garlic, basil & lemon oil topped w/ rocket (v)

Prawn & crayfish cocktail, the chefs special marie rose sauce & baby gem lettuce

Market fresh soup du jour w/ home made bread (v)

Mains

Turkey breast w/ baked ham, sausage stuffing, parsnip & carrot puree, roast baby potato, mash potato, braised red cabbage & red wine jus

Slow cooked tomato & Oxtail stew w/ mirepoix veg & mash potato (g)

*Rib of roast beef w/ parsnip & carrot puree, roast baby potato, mash potato, braised red cabbage & red wine jus (g)

*€5 supplement

Warm leek & mushroom tart - w/ mixed leaf salad, cranberry & beetroot slaw (v)

Baked salmon w/ bourbon & brown sugar glaze, braised red cabbage w/ carrot & sweet potato gratin (g)

Desserts

Sticky toffee pudding w/ pouring cream

Spiced apple crumble w/ ice cream

Dark chocolate & orange mousse (g)

- On tables of 6 and more a discretionary service charge of 10% will be added -