



## Private Dining

### Festive Christmas Lunch Menu 2024

*Crisp Fried Salmon, Haddock & Crab Cakes, House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10*

*Homemade Soup of The Day 1,7,10*

*Spiced Shredded Duck & Stir-Fried Vegetable Spring Rolls, Rocket Leaf Salad, Soy & Chilli Dressing 1,6,8,11*

*Salad of Baby Gem, Buttermilk Chicken, Bacon Lardons, Croutons & Parmesan Shavings, Caesar Dressing 1,3,4,7,10*

*Chilled Galia, Cantaloupe & Watermelon Plate, Green Apple Sorbet & Raspberry Coulis*

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*32hr Braised Prime Irish Beef Blade, Red Wine Jus, Pearl Onion & Smoked Bacon, Scallion Mash 9,10,12*

*Baked Fillet of Salmon, Garden Pea Puree, Citrus Beurre Blanc 4,7,9,12*

*Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing, Red Wine Jus 1,9,12*

*Plant Based Butternut Squash, Lentil & Sweet Potato Croquette, Roasted Butternut & Sundried Tomato, Balsamic Puree 1,9*

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#### *Chef's Festive Assiette of Desserts*

*1,3,6,7,8*

*Freshly Brewed Tea & Coffee*

*If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.*



1  
Cereal  
Gluten



2  
Crustacean



3  
Eggs



4  
Fish



5  
Peanuts



6  
Soybeans



7  
Dairy



8  
Nuts



9  
Celery



10  
Mustard



11  
Sesame  
Seeds



12  
Sulphur  
Dioxide &  
Sulphites



13  
Lupin



14  
Molluscs

All our Beef is of Irish Origin