

Holiday Dinner Menu

STARTER

SOUP OF THE DAY

Served with Homemade Guinness & Treacle Brown Bread (1,2,7,14)

PANKO HAM CROQUETTES

Crispy Ham Hock Croquettes, Truffle Pea Purée, Rocket Leaves (2,4,7)

MACROOM BURRATA

West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil (1,7)

CONFIT SILVER HILL DUCK LEG

Grilled Baby Gem, Pancetta, Pea & Mint, Cider Jus (1,7,14)

CASTLETOWNBERE FRESH CRAB TIAN

Fresh Crab, Avocado, Yuzu & Pico de Gallo (3,4,14)

MAINS

GLAZED CROWN TURKEY & BAKED LIMERICK HAM

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roast Root Vegetables, Broccoli, Brussel Sprouts, Cranberry, Red Currant Jus (2,7,9,14)

10oz HIMALAYAN SALT-RUBBED RIB EYE STEAK

JJ Young's 28-Day Dry-Aged Steak, Truffle Mash, Shoestring Onions, Vine Cherry Tomatoes, Shallot Purée, Café de Paris Butter (2.Wheat, barley, 5,7,8,9,14) (€5 Supplement)

ROASTED HAUNCH OF GLENMALURE VENISON

Potato Fondant, Charred Corn, Sweetcorn Purée, Kale, Chestnuts, Quince & Blackberry Jus (7, 10, 14)

PAN SEARED FILLET OF BETRA STRAND MONKFISH

Thai Red Curry, Grilled Pak Choi, Toasted Peanuts, Sweet Basil, Jasmine Rice (1,3,5,7,10 Peanuts,12,14)

HOMEMADE PARMESAN & HERB GNOCCHI

Sweet Potato, Cavolo Nero, Pine Nuts, Aged Parmesan (2.Wheat, 4,7,10.Pine nut)

DESSERT

HOMEMADE SHERRY TRIFLE

Chantilly Cream, Crème Anglaise, Crumpled Pistachio (2, 4, 7, 10,14)

WARM GLUTEN-FREE CHOCOLATE FONDANT

Rum & Raisin Ice Cream, Dried Raspberries (4, 7, 14)

MINCE PIE CRUMBLE

Brandy Creme Anglaise, & Vanilla Ice Cream (2,4,7,10,14)

SEARSONS IRISH CHEESE BOARD

Boyne Valley Ban Goats Cheese, St. Kevin's Wicklow Brie, Kearney Blue Cheese, Knockanore Oak Smoked Cheddar, Cheese Biscuits, Grapes, Quince (1, 2. Wheat, 4, 7) (€5 Supplement)

€60

12.5% Service charge applies to groups of 8+

1. Celery. 2. Gluten Cereals. 3. Crustaceans. 4. Eggs. 5. Fish. 6. Lupin. 7. Milk. 8. Mollusc. 9. Mustard. 10. Nuts. 11. Peanuts.

12. Sesame Seeds. 13. Soya. 14. Sulphur Dioxide and Sulphites

Holiday Lunch Menu

STARTER

SOUP OF THE DAY

Served with Homemade Guinness & Treacle Brown Bread (1,2,7,14)

HOISIN DUCK & MOZZARELLA ARANCINI

Pickled Cucumber, Radish, Rocket, Parmesan Shavings (1,2. Wheat,4,7,12,13,14)

KING PRAWN COCKTAIL

Wild Atlantic Prawns, Classic Marie Rose, Baby Gem, Avocado, Apple (2.Barley,3,4,5,9,14)

MACROOM BURRATA

West Cork Burrata with Heirloom Tomato, Tomato Velouté, Fresh Basil (1, 7)

MAINS

GLAZED CROWN TURKEY & BAKED LIMERICK HAM

Sage & Onion Stuffing, Roast Potatoes, Mashed Potatoes, Honey Roast Root Vegetables, Broccoli, Brussel Sprouts, Cranberry, Red Currant Jus (2,7,9,14)

ROAST STRIPLOIN OF IRISH BEEF

Served with Roast Potatoes, Mashed Potatoes, Honey-Roasted Root Vegetables, Broccoli, Red Onion Marmalade & Red Currant Jus (7, 14)

MAPLE-GLAZED ROTISSERIE FREE-RANGE CHICKEN

Served with Bacon & Thyme Potato Stuffing, Roast Potatoes, Mashed Potatoes, Honey-Roasted Root Vegetables, Broccoli, Sautéed Sprout Leaves & Red Currant Jus (2, 7, 14)

PAN-FRIED ATLANTIC SEA BREAM

Served with Brown Shrimp Risotto, Samphire, Vadouvan Velouté, and Crispy Parsnip (3, 5, 7, 14)

HOMEMADE PARMESAN & HERB GNOCCHI

Sweet Potato, Cavolo Nero, Pine Nuts, Aged Parmesan (2.Wheat, 4,7,10.Pine nut)

DESSERT

HOMEMADE SHERRY TRIFLE

Chantilly Cream, Crème Anglaise, Crumpled Pistachio (2, 4, 7, 10,14)

WARM GLUTEN-FREE CHOCOLATE FONDANT

Rum & Raisin Ice Cream, Dried Raspberries (4, 7, 14)

MINCE PIE CRUMBLE

Brandy Creme Anglaise, & Vanilla Ice Cream (2,4,7,10,14)

€40

12.5% Service charge applies to groups of 8+

1. Celery. 2. Gluten Cereals. 3. Crustaceans. 4. Eggs. 5. Fish. 6. Lupin. 7. Milk. 8. Mollusc. 9. Mustard. 10. Nuts. 11. Peanuts.

12. Sesame Seeds. 13. Soya. 14. Sulphur Dioxide and Sulphites